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SPECIAL INTERVIEW

Amon Miyamoto
(Stage Director)

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CHOPSTICKS NY™

[April 2010, Vol. 036]

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"ACCORDING TO THE CRITIC, MY STAGING WAS LIKE THE STARBUCKS COFFEE HE HAD IN JAPAN."

— AMON MIYAMOTO

Working on musicals and opera projects worldwide, the stage director Amon Miyamoto is one of the most prominent Japanese directors. In the U.S., he is known for directing the 2004 Broadway revival of Pacific Overtures, which gave momentum to his international career. At the East Coast premiere of Tan Dun's latest opera, Tea: A Mirror of Soul, Mr. Miyamoto chatted with Chopsticks NY and revealed his passion for theater.

How did you become involved in Tan Dun's opera *Tea: A Mirror of Soul*?

It came out of the blue. I was contacted by my agent in New York and told that Tan Dun was looking for an Asian stage director for his *Tea: A Mirror of Soul* and he appointed me. He was eager to find an Asian director and somehow he ended up choosing me. Actually, the artistic director of the Netherlands Opera directed the *TEA* eight years ago in Japan. It was well produced, but maybe because it was performed in a concert hall it was a bit less theatrical. Tan Dun asked me to interpret it in a different way, so I decided to emphasize the story more. This is my version that was performed in Santa Fe for its U.S. premiere.

While directing, where did you put the most effort?

I don't know that the word "effort" is right in this case, but when directing for the stage I place the most importance on my first impression when listening to the music or reading the score. Let's take Sondheim's *Pacific Overtures* as an example. The 70s version was presented in Kabuki style with gorgeous orchestration, but when I listened to the music carefully, I thought "It's not Kabuki, but it's more like Noh style." I found something very simple, minimalist, in Sondheim, and so I created a version true to what I thought. And Sondheim loved it. In the case of *Tea*, the original version featured simplicity and was presented in a Robert

AMON MIYAMOTO

Born in Tokyo, Japan. Beginning his career in theater as an actor and choreographer, he went to study in London and New York for two years. When he returned to Japan in 1987, he made his debut as a director with an original musical, *I Got Merman*, winning the National Arts Festival Prize. In 2004 Miyamoto became the first Asian ever to direct a Broadway musical, *Pacific Overtures*, which received four TONY award nominations. In 2008, he conceived and directed *Up in the Air*, a new musical composed by Henry Krieger. His directing credits in 2009 include Verdi's *La Traviata*, Bertolt Brecht's *The Three Penny Opera*, and Stephen Sondheim's *Sunday in the Park with George*. His upcoming project is *The Fantasticks*, opening on London's West End at the Duchess Theatre in June 2010. Miyamoto has been named the Artistic Director of Kanagawa Arts Theater, which will open in 2011.

Wilson-ish abstract style. But when I listened to Tan Dun's music, I felt different. Since he often composes for films, his music is bold and dramatic, maximizing percussion sounds. I wanted to emphasize such a dramatic element and make it more like Chinese opera—a dream world reproduced by blending Chinese opera and Kabuki with strange colors and exaggeration. This is why my version is flashy. Tan Dun is influenced by Chinese opera and incorporates a lot of screeching, metallic sounds into his music in interesting ways. I wanted to visualize that.

The story is such a spectacle––a Japanese tea master embarks on a quest to find *The Book of Tea* in China ...

I've always liked tea, to tell the truth. In my elementary school yearbook, I attached a note to a photo of my face that said, "I will be the head of the Urasenke School." [laughs] Most children dream of being a pilot, soccer player, star, et cetera, but I was quite different. Because of that, I could be hardly befriended with my classmates. [laughs] Anyway, I'm just thrilled when it comes to tea. The story of *Tea* is inspired by an actual event and roughly based on the book written by a Chinese "tea saint," Lu Yu. So I was very interested in that aspect, and at the same time I wanted to expand the world of Tan Dun. So I opened my arms and welcomed it when I got the job offer.

Opera and musicals are two different art forms. Did you incorporate what you have developed in musicals into this operatic expression?

You could say that. Subconsciously, I might have tried to make it easier for the audience to understand. Musicals fundamentally depict everyday life, as you see on Broadway. On the other hand, opera can fly high into the universe with the power of music. Its world is tremendous. Having music all the time may also help expand the world, and I respect that. Keeping this in mind, I wanted to pull out the magnetism of the story of which even Tan Dun might not have been aware and to show the story—like Mozart, not like Wagner. As Mozart did, I wanted to make the drama easier to understand while also featuring human relationships.

Would you characterize the experience of producing a project in the U.S.?

Simply, Americans love discussion. They want to embrace their project. From my experience, I've noticed that at least three different auditioning patterns exist. In Japan, for example, the audition ends amazingly on time. Everyone is awfully modest, and dead silence dominates the entire audition. So I have to cheer people up by cracking silly jokes. That's one pattern. In the U.S., we have a tremendous number of participants, and they know what they are doing and what they are supposed to do in the audition. So I don't have to make them relaxed. Everything progresses in a businesslike fashion, and no questions are brought up. In London, on the other hand, those auditioning ask me before delivering the lines, "What do you mean by that? Who should say this line to?" They don't want to go in a different direction from what they think I am looking for in the performance, and they try to avoid expressing themselves just as who they are. I find it interesting to know the little differences among cultures. As for working on U.S. productions, actors give me spontaneous feedback while I'm directing—for example, "Wait a minute, it might be unnatural for me to walk to this way." So I find it's easier to work with them, and I feel we make the project together. In a Japanese production, everyone listens to what I say obediently, but sometimes people bring up objections after the project is over. I can't do anything then if I'm told, "I didn't want to move that way, to tell the truth..." [laughs]

Speaking of cultural differences, do you think being Japanese influences your standpoint in the international world of theater?

Yes. I'll tell you about one review that appeared in *The Village Voice* regarding my version of *Pacific Overtures* at Lincoln Center. According to the critic, my staging was like the Starbucks coffee he had in Japan. [laughs] I thought "What?" at first, but it unfolded like this: the very first Starbucks coffee was carefully crafted to produce a supreme flavor, but as the franchise has expanded, the original spirit has dwindled. A cup of coffee the critic had in Starbucks in Japan made him think, "Oh, this is the coffee that Starbucks initially wanted to make." Likewise, *Pacific Overtures* was originally made by Americans, but my version reminded him of what was lost as time had past and reassured him of how much heart was put into the production in the beginning. When I read the review, I felt very honored.

It's a wonderful critique.

I was quite happy about that. We Japanese are people who appreciate the spirit behind things in my opinion. We are people living in a culture that treasures things no matter how small they are. I think that's what we can let the world know. This June, my version of *The Fantasticks* will open in London's West End, but there is no reason that the director should be Japanese—no exotic settings, no nothing. But I think it's meaningful for me to take this project because I'm sure I can revive it using my ability to take good care of small things, one by one, with the mind that I have as a Japanese.

So are you conscious of your nationality while producing?

If I'm asked whether I bear the Japanese flag, the answer is no. Of course, I love Japan and I am truly grateful for being born Japanese in a culture that has been established for a long time. I want to spread the appeal of Japan, but it does not mean I bear the flag. I really want to say that there are so many wonderful things in Japan and want everybody to love the country.

Would you recommend some destinations or things to do in Japan for *Chopsticks NY* readers who are planning to visit?

What I recommend most is Naoshima Island in Kagawa Prefecture. I have visited more than 15 times. Naoshima is a place that Japan should be proud to share with the world. With a museum designed by architect Tadao Ando, Naoshima is full of art that is exhibited with heart and care. Each artwork is presented so that someone could contemplate it for 100 years and still not get tired of looking at it. For example, visitors have to take off their shoes when they go to see the Monet. They can feel the beautiful, tiny white pebbles of the floor under their feet. While walking in the enormous gallery, they can witness Monet's painting in natural light. There is no artificial light at all. People also can see works by the world's greatest living artists, many of whom love the idea of this museum. Including Naoshima, the area around the Seto Inland Sea becomes more and more exciting. If you are interested in art even a little bit, this is the place I recommend you visit. You can appreciate Japan's sacredness and courteousness as well as enjoy meditative moments and calm your mind.

This resonates with what you previously said about the Japanese ability to rediscover things with appreciation.

Absolutely. It'll definitely amaze you.

—Interview by *Hideo Nakamura*

Beauty & Health

Medic Line: Massage and Services for Staying Young and Healthy

Keeping your mind and body healthy is closely related to inner and outer beauty, but in this stressful and busy world, it is not easy to maintain this health yourself This April, **Momotaro**, a Japanese hair and beauty salon in midtown Manhattan, will begin offering massage and beauty services as part of its **Medic Line** to help you revitalize the physical and mental strength you already have

"The spirit of my aesthetic services is geared toward awakening each person's femininity and masculinity and ultimately obtaining self confidence," says Ms Tomoko Funasaki, originator of Medic Line and an experienced pharmacist. Medic Line features a type of massage that uses the concept of "keiraku " which comes from China and is the basis for acupuncture, acupressure and shiatsu "'Keiraku' refers to the lines of flowing human energy We help maximize energy flow by not only massaging but also correcting the misalignment of the bone frame, stimulating pressure points. The order of the massage is also important in Medic Line, and this enhances the effect of the massage drastically," she explains

Medic Line also emphasizes beauty massages that are particularly effective in lifting the face and rejuvenation, which makes it especially appealing to women in Japan Using her pharmaceutical knowledge, Ms Funasaki has also created supplements that she prescribes for slimming, body sculpting, and skin rejuvenation. She reminds us, "People never lose their femininity and masculinity no matter how old they are Increase your hormonal power to stay young and healthy."

Momotaro
22 E. 49th St. 2nd Fl (Madison & 5th Aves.)
New York, NY 10017
TEL. 212 759-2392

Shop

Creating Originality With Vintage Kimonos

The beauty of kimono maybe alluring, but if the price tag has been scaring you off to get to know more about it, you are not alone Like anything else, kimonos, come in all shapes, sizes, quality, and prices A pre made, polyester kimono may not break the bank, but will probably not be as elegant as the real deal made of silk either, and there lies the dilemma But with the arrival of **Kimono House, Inc.** in Soho that specializes in vintage kimono pieces, such predicament is easily avoided

Having been in the business since the late 70s, Kimono House, Inc has been bringing one of-a-kind vintage, collectable kimono pieces to the fashionistas in NYC, and now that they have a newly re-opened store, New Yorkers looking for exotic fashion inspiration are in luck. Buying vintage kimono has many benefits. For example, kimonos made in the olden days are made with much higher quality of craftsmanship Buying a handmade vintage piece also assures you that no other person has the same one But most of all, here you can get a whole set of top-notch quality kimono from undergarments to obi (the sash) which would normally cost tens and thousands of dollars for a fraction of the price (from less than $200) Kimono House also has many affordable and beautiful Yukata (cotton kimono or use as a bathrobe) starting at around $50 - $100

Wearing the kimono may be another obstacle for some, but there is no need to worry Kimono House encourages people to wear the kimono in a way they can incorporate into their own modern, everyday styles But if you happen to be interested in learning the traditional way, every person that buys a kimono here gets one free kitsuke (kimono wearing) lesson All private lessons are $50 thereafter, and by appointment only They also offer kimono cleaning services starting from $45 With hundreds of collectible kimonos on display, this one-stop kimono shop is a real eye-candy for all fabric, and fashion lovers

Kimono House, Inc.
182 Spring St. (at Thompson St.) New York, NY 10012
TEL. 212-505-0232 / kimonohouse.blogspot.com

Drink

Enjoy Asahi Super Dry Draft Beer Beyond the Bar

Tokyo-based Asahi Breweries holds 50% of the Japanese beer market and is best known for its innovative signature drink **Asahi Super Dry**. This beer developed in 1987 reduced the amount of malt used and employed other ingredients to create a taste that they marketed as "dry." Super Dry sparked a Japanese craze for dry beer, and it led to a dramatic turnaround in Asahi's business performance. The company is trying to work its magic yet again with the introduction of the only Super Dry cooling keg here in the States.

This keg was first seen in California last year and was unveiled in New York in mid March. Due to its small size (19 liters compared to the standard 60 liter American keg) and portability, it allows you to drink Asahi Super Dry on tap in many more places than before such as pubs, clubs and other small establishments. The beer is kept nice and cold thanks to a cooling system that insures your draft comes out at just the right temperature.

According to Asahi, the motivation behind introducing the cooling keg was the desire for Americans to enjoy the experience of true draft Japanese beer. For this purpose, quality control is being carried out to insure that the Super Dry is of the same authentic taste as in Japan. The company plans to put this keg in 150 locations across the country by 2012, so make sure to be one of the first to take advantage of this revolutionary new system!

Asahi Beer U.S.A., Inc.
300 Hamilton Ave. Suite209 White Plains, NY 10606
TEL 914 288 0788 / info@asahibeerusa.com

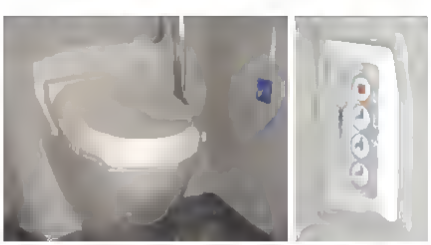
Travel

ANA: Enhancing Your Time in the Air

This spring has **All Nippon Airways (ANA)** making some exciting new additions to its already superior service. One of the most troublesome aspects of the flying experience is restroom use, but ANA seeks to change this. One way is by becoming the world's first airline to install warm water "Washlets" (bidet toilets) onboard.

The Washlet is a trademark of the Japanese company TOTO, and in this product a streamlined wand extends from the beneath the seat to provide a soothing warm flow of aerated water for complete cleansing. The bidet toilets being introduced were developed in collaboration with both Jamco and Boeing. They will be installed on ANA's new Boeing 777-300ER aircraft, which will operate between New York and Tokyo starting April 19th, 2010, until May 9th this new aircraft will operate on an every-other-day basis and then daily thereafter. These special toilets will only be accessible to first and business class passengers, so perhaps it is worth upgrading in order to use them.

Another new introduction by ANA started introducing ladies-only restrooms on all ANA Group international routes as of March 1st. These special bath rooms will be designated by a pink signage showing a female image, and can only be used by this gender except in cases such as a sick male passenger or a flight with limited female passengers. These introductions are truly innovative idea that hopefully will be imitated by establishments here on the ground as well!



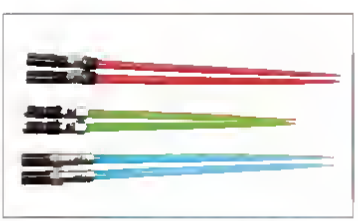
Info: www.fly-ana.com

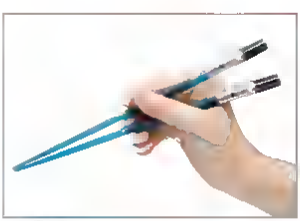
STYLE FROM JAPAN

PERSONAL CHOPSTICKS: "MY HASHI"

Typical "My Hashi" is designed to be compact and handy. The chopsticks on the right can be disassembled in the middle of the sticks to put them in the holder on the left

Photo courtesy of Mark Minai





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Like people in many other Asian countries, Japanese use *hashi* (chopsticks) to eat food. Everyone has personal chopsticks at home, but when dining out or eating store bought bento boxes, people often use disposable wooden chopsticks. Approximately 25 billion sets of chopsticks are used (and disposed of) each year in Japan, approximately 200 sets per person per year. As this number reveals, disposable chopsticks are a convenient part of everyday life, recently, however, people have begun to think about sustainability. Today, in response to environmental concerns, many Japanese carry personal chopsticks and use them in restaurants.

At first, this personal chopsticks—known as "My Hashi"—trend surged among eco-conscious people who were worried about the depletion of forests. But the trend spread widely when several new types of chopsticks were invented: chopsticks housed in a portable case, chopsticks that can be disassembled, and chopsticks that are retractable or can be folded—all developments that make chopsticks easier to carry. Then the trend took a fashionable turn. Some top fashion brands started offering "My Hashi" as novelties, and trendsetters made them popular. Now that sustainability and style have united, carrying "My Hashi" has become common.

A new phase in the "My Hashi" movement is now unfolding: chopsticks that have never existed before are being introduced. Examples include "Japanese Samurai Chopsticks," which are shaped like famous warlords' swords, and "Star Wars Lightsaber Chopsticks." Both items are made by Kotobukiya (www.kotobukiya.com), a manufacturer of manga and anime figurines, and are meticulously reproduced. It will not take long for some of these "My Hashi" items to become collectibles.

—Reported by *Mark Minai*

Mark Minai resides in Japan and writes articles and books on cultural trends and fashion issues.

a Time to Learn

a Guide to Japan-Related Schools, Classes, and Lessons

CHECK YOUR JAPANESE SKILLS WITH THE JAPANESE-LANGUAGE PROFICIENCY TEST (JLPT)

Measuring language skills in Japanese and progress objectively, the Japanese Language Proficiency Test (JLPT) provides a good opportunity for people who want to improve Japanese language skills. Here we highlight the test and give useful information

FEATURED SCHOOLS

LOTUS BOOKS & GIFTS / AIKIDO OF NEW YORK SHOHO DOJO/ IBEC LANGUAGE INSTITUTE, INC. / INTERNATIONAL LIFELONG EDUCATION, INC / JAPAN SOCIETY / JAPANESE AMERICAN SOCIETY OF NJ / KEN ZEN INSTITUTE/ KYOKUSHIN KARATE-KKNY / LANGUAGE HOUSE / LAVENDER LASER COSMETICS / MIYAGI RYU NOSHO-KAI RYUKYU DANCE AND MUSIC SCHOOL / NY TOGEI KYOSHITSU (POTTERY SCHOOL) / NEW YORK BUDOKAI / NYCNDA JAPANESE PLAYGROUP / SEIKO SHODO / SHINJINBUKAN NEW YORK SHIBU DOJO / THE KIMONO HOUSE

JAPANESE LESSON

PARTICLES, PART 3

LISTING

SCHOOL

Check Your Japanese Skills with the Japanese-Language Proficiency Test (JLPT)

Mastering a non-native language requires a lot of effort unless you are a genius. Your improvement is not always in proportion to the amount of effort you put into studying, and sometimes it's rather discouraging. Japanese is a language which employs different grammar from western languages and has complicated characters, and therefore it is especially difficult. One of the strategies that can encourage you to keep studying is to objectively check how much you have improved. The Japanese Language Proficiency Test (JLPT), available to be taken here in the States, provides a good opportunity for people who want to improve their Japanese language skills.

WHAT'S THE JLPT?

Launched in 1984 by The Japan Foundation and the Association of International Education, the Japanese Language Proficiency Test provides a way to objectively measure students' language skills and their progress, as well as gives them motivation to improve. The test has five different levels from 1 to 5, and the lower the number the more difficult the content. It used to be a four-level test, but starting this year Level 5 is being introduced. (For test content and criteria for each level, see diagrams 1 and 2 below). If you have been studying for a year or so, try Level 5. If you plan to enter college or get a permit to work in Japan, some educational institutions and companies require Level 1. In 2008, 560,000 people in 52 different countries took the test worldwide.

The test is devised to examine your language skills from several different angles: writing, vocabulary, listening, reading, and grammar. Therefore, the learning materials for this test not only help prepare you for the exam itself but for how to study Japanese more systematically. While studying for the test, you'll discover your strengths and weaknesses. If you want to take a look at past tests, go to the JLPT website (www.jlpt.jp). JLPT is a well-balanced proficiency

Diagram 1 **CONTENT OF THE TEST UNTIL 2009**

Level	Sections	Criteria
Level 1	Writing-Vocabulary (45 min., 100 points) Listening (45 min., 100 points) Reading-Grammar (90 min., 200 points)	The examinee has mastered grammar to a high level, knows around 2,000 kanji and 10,000 words, and has an integrated command of the language sufficient for life in Japanese society. This level is normally reached after studying Japanese for around 900 hours.
Level 2	Writing-Vocabulary (35 min., 100 points) Listening (40 min., 100 points) Reading-Grammar (70 min., 200 points)	The examinee has mastered grammar to a relatively high level, knows around 1,000 kanji and 6,000 words, and has the ability to converse, read, and write about matters of a general nature. This level is normally reached after studying Japanese for around 600 hours and after completion of an intermediate course.
Level 3	Writing-Vocabulary (35 min., 100 points) Listening (35 min., 100 points) Reading-Grammar (70 min., 200 points)	The examinee has mastered grammar to a limited level, knows around 300 kanji and 1,500 words, has the ability to take part in everyday conversation and read and write simple sentences. This level is normally reached after studying Japanese for around 300 hours and after completion of an elementary course.
Level 4	Writing-Vocabulary (25 min., 100 points) Listening (25 min., 100 points) Reading-Grammar (50 min., 200 points)	The examinee has mastered the basic elements of grammar, knows around 100 kanji and 800 words, has the ability to engage in simple conversation and read and write short, simple sentences. This level is normally reached after studying Japanese for around 150 hours and after completion of the first half of an elementary course.

The JLPT is being revised and will be effective in 2010. Here we present the contents of the test conducted until 2009 and the outline of the revised version.

Diagram 2
NEW LEVELS STARTING THIS YEAR

Level	Sections	Criteria
N1	Equivalent to the current Level 1	The new version will measure more advanced Japanese skills.
N2	Equivalent to the current Level 2	
N3	A new level created this year.	It is equivalent to a level between the current Levels 2 and 3.
N4	Equivalent to the current Level 3	
N5	Equivalent to the current Level 4	

test, but if you are planning to use Japanese in more specified fields there might be more appropriate tests for those requirements. For example, the Japan Kanji Aptitude Testing Foundation offers the BJT (Business Japanese Proficiency Test) for those who want to be certified in business Japanese. It was originally designed and administered by JETRO (Japan External Trade Organization) in order to measure one's ability to communicate in the Japanese necessary in a business setting. [www.kanken.or.jp/bjt/english/index.html] If you are eager to enter a Japanese university as a regular full time student, you might have to take the EJU (Examination for Japanese University Admission for International Students), which is used to evaluate whether international students possess the Japanese skills and basic academic abilities needed to study at higher educational institutions. [www.jasso.go.jp/eju/index.html]

HOW TO TAKE THE JLPT IN THE U.S.

In the U.S., this year the JLPT will be held on Sunday, December 5th. Official test sites and registration for the 2010 JLPT will be announced in late July. The registration period typically starts the first week of August and ends the first week of October. You can register online through the Japan Foundation website [http://www.jflalc.org] and pay with a credit card, or you can print out the registration form and mail it in with your credit card information or a check.

NEW IN THE 2010 TEST

The JLPT is now being revised and the new version will be offered as of this year. The biggest change is the creation of an extra level N3 situated between the current Levels 2 and 3. (See the diagram on page 9 for descriptions of the new levels.) Also, the test itself will focus more on communication skills to achieve particular goals, such as how to express yourself in job interviews, read newspapers and magazines, and write formal letters. Since the new version hasn't been conducted yet there is not much that can be said about it at this point, but it seems to have become more practical. As the test will be held in December, you have plenty of time to study if you are interested. Have fun and improve your Japanese!

Advice from Past Test-Takers

JLPT LEVEL 4 (2004) & LEVEL 3 (2006)

Lisa Burzen
Freelance Journalist

The JLPT is a familiar acronym among Japanese-language students. In addition to providing a universally recognizable way to quantify your abilities – either for personal curiosity or to include on a resume – it's also a great motivational and organizational tool to help you achieve personal language goals as well.

The JLPT is a great base around which to structure your language study, especially if you are learning on your own. Over the years, I did everything from group classes and private one-on-one lessons to conversation partners, self-study with online and audio resources and simply speaking the language informally with friends, and I can honestly say that I experienced most progress in those years when I was preparing for the JLPT because it provided a structure and a concrete goal around which to tailor the study-sessions.

In my opinion, the best way to study was to have regular, weekly scheduled lessons in the months leading up to the exam. The JLPT website itself provides sample questions from past exams as well as study aids for purchase which I highly recommend. Familiarizing yourself with the test format and question styles ahead of time will greatly help your performance and, from personal experience, you might see some past questions making a repeat appearance on the exam. I have found that the winning combination was to use the JLPT-specific study materials supplemented with additional help from native Japanese-speakers who would be able to explain the reasons why, for instance, the correct subject marker was 'ga' and not 'wa' in a given sentence, as copies of previous exams only provide the correct answers, not a full explanation.

In the end, taking the JLPT is a fun experience that connects you with other people studying Japanese all over the world. Registration opens in late summer. Gan batte!

JLPT LEVEL 2 (2001) & 1 (2002)

Stacy Smith
Japanese Translator/Interpreter/Writer

For those studying Japanese, the annual Japanese Language Proficiency Test (JLPT) is a great way to test your skills. With no speaking or writing sections, the JLPT's coverage is somewhat limited. This enables test-takers to focus their studying on the kanji and grammar of which it is mainly comprised.

As for what types of questions will appear on the exam, you can consult sample tests and guidebooks to familiarize yourself with the material. One helpful study method is to make flash cards, as they will aid you with memorization of the kanji and grammar patterns that repeat themselves. Although some grammar and other concepts on the test are not necessarily ones that are commonly used in everyday life, mastering them will be to your advantage as a Japanese speaker. You can impress your Japanese friends by knowing phrases of which they themselves are unaware!

Because there is also a listening comprehension section, it is important to immerse yourself in Japanese as much as possible before the test. If you don't have a native speaker who you can chat with, other options are listening to Japanese podcasts or audio downloads from websites, as well as watching the daily Japanese tv news on Fujisankei. It is essential to get used to hearing and understanding Japanese spoken at a normal pace. Whether you are thinking about job searching in Japan (where this certification is an absolute must) or just working for a Japanese company here in the States, being able to say you passed a certain level of JLPT is very important. Also, as a personal challenge it can be rewarding to work your way up from level 5 to 1 over time. Ganbatte kudasai!

ADVERTISEMENT

CULTURE | TRADITIONAL | LANGUAGE | FREE TRIAL

The Classes that Guide You To The World of Mindfulness

Lotus Books and Gifts

With the pleasing scent of incense and the soft and soothing music in the background, there is a certain spirit in the air that makes you already feel at ease, simply by having walked in. **The Lotus Books and Gifts** is located just off of the busy corner of 57th Street and Lexington Avenue, yet seems so far away once you step inside and the noises from the street below disappear.

The front of the gift and bookstore is a cultural center offering classes on meditation, yoga, painting, ikebana (flower arranging), foreign languages and Buddhist dharma (teachings) just to name a few. Lotus is a true source of knowledge providing both literary (found in the books on their shelves) and spiritual (obtained through their classes) nourishment.

The meditation classes can accommodate up to 40 people and begin with breathing exercises to ground you and quiet all those pesky thoughts weaving you down throughout the day. Once mentally prepared, instructors guide students through seated meditation, teaching how to channel energy through visualization techniques as well as to achieve a state of mindfulness to be aware of- yet not distracted by -the world inside and around us. These abilities serve people well outside of the safe confines of the class and the more one is exposed to such teachings the better prepared they are to handle the stress and pressure that is so common in our daily lives.

Following the meditation sessions, students learn more about Buddhist dharma teachings and are given tools with which to apply Buddhist teachings to their everyday life - an advantage Lotus meditation classes have over classes elsewhere in NYC. Here students meditate and study, develop and learn, all in one class. Students can take either the Tuesday night class led by Venerable Chueh-Chuan in Chinese with English translation or the Thursday evening course led in English by Venerable Miao-Chu.

"Everything is applied to meditation and meditation is applied to life," Lotus Cultural Center manager Shin Yee Chiang explains. In addition to organized meditation, you can practice meditative teachings in the other Lotus classes as well. The watercolor brush painting class, for instance, hones mental and visual concentration as students work at an individual pace on painting(s) of their choice under the tutelage of well-known Hong Kong artist Po-Hing Lo. "Can you draw if your mind is running around?" Chiang asks. The answer is, you can't, and you will benefit from developing the ability to focus whether you are staring at a blank canvas or trying to make an important decision or handling a personal crisis or tragedy. The other highlights are the Ikenobo ikebana class taught by Paula Tan, the pilates and yoga classes. They have great appeal in NYC since we all know, as Chiang says, "emotions cause all sorts of physical problems."

As an extension of the Buddhist temple, Fo Guang Shan in Flushing, Queens, Lotus is a non-profit organization and offers classes at very reasonable prices. In fact, reasonable is an understatement. The weekly classes are offered in bundles of eight to ten classes and range from $40 - $200 for the entire package. For instance, each meditation class last 2 hours and costs only $5 per class. In this day, you'll have trouble finding *anything* at such a low price, especially something of such high quality and value. Lotus also offers a free trial class for first timers.

Lotus Books and Gifts has something for everyone and the long list of classes can accommodate even your busiest schedule. It is a rare find in NYC, a "soothing place for busy people to visit" and after just one visit, you will find that you turn to it time and time again to nurture all of your physical, spiritual and emotional needs.

Lotus Books and Gifts

151 E. 57th St., 3rd Fl.
(bet. Lexington and 3rd Aves.)
New York, NY 10022
TEL: 212-355-0889 / 917-880-3036
Email: lotusbooksgifts2009@gmail.com

To learn more about Lotus class offerings, find them on Facebook: New York City Fo Guang Shan Learning Center/ Lotus Books And Gifts

The meditation classes can be guided meditation with teachings on how to apply Buddhist practices in your daily life.

Students in the ikebana (flower arranging) class work one-on-one with the trained instructor to make beautiful floral creations.

The yoga class is well suited to students of all different skill levels and abilities. Beginners welcome!

In the painting class students learn to paint like professionals—without having to go to art school.

MARTIAL ARTS | DISCOUNT

Aikido of New York City - Shoho Dojo

- Classes for children & adults, all levels
- Convenient Upper East Side location
- 10% off 1st month for Chopsticks NY readers

Discover the essence of Japan the compassion ate martial art of Aikido Tra ning includes Aiki Taiso (exercises) Taijutsu (unarmed techniques) Bukiwaza (techniques with the sword & stave) Kokyuho (breathing techniques) and Zen meditation Renew your body and soul this spring with Aikido

350 E 92nd St. (bet. 1st & 2nd Aves.)
New York, NY 10128
TEL. 646-509 9212 / www.aikidonyc.com

LANGUAGE

ibec language institute, inc.

- Conveniently located in Midtown
- Small class size
- Private lessons available

The ibec method focuses on developing listening and speaking skills that give students the foundation to hold basic conversations in Japanese Their comprehensive courses are taught by highly educated instructors, and they also offer classes on Japanese culture, including business etiquette

369 Lexington Ave., # 300 (bet. 40th & 41st Sts.)
New York, NY 10017
TEL. 212-867 2000 / www.ibec-usa.com

LANGUAGE | CULTURE | DISCOUNT

International Lifelong Education, Inc.

- 10% off for registration before May 4th and 5 % off before June 4th.
- Sibling discount: 5% off additional child
- 5% off 15 days and longer attendance

An international summer camp will be held from 7/5 to 8/27 Students from Japan and the local area will exchange languages and culture through science, art and sports The morning will be devoted to studying English or Japanese intensively Minimum attendance is 1 week.

81 Montgomery Ave 2nd Fl
Scarsdale NY 10583
TEL 914-723-7600 / www.japanamericacenter.com

LANGUAGE | CULTURE

Japan Society

- 12 comprehensive levels
- Classes on weekdays and weekends

©Sakina Ishikawa

One of the largest and most respected Japanese language programs in the nation Japan Society's Language Center offers 12 comprehensive levels of Japanese as well as specialized courses covering hiragana, katakana kanji anume and kenzai business The Center also offers five levels of shodo (traditional Japanese calligraphy) classes.

333 E 47th St. New York NY 10017
TEL 212 715 1256
www.japansociety.org/language_center

LANGUAGE

Japanese-American Society of New Jersey (JAS of NJ)

- Language Exchange Workshop
- Cross-Cultural Events
- Free Library with 20,000 Japanese Books and 3,000 DVDs

Their language program is taught by highly trained instructors who qualified through their special certification program Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St. 2nd Floor Fort Lee, NJ 07024
TEL. 201-461 5133
www.jasofnj.com

MARTIAL ARTS

Ken Zen Institute

- Learn to sharpen your mind and overcome your own weakness
- Develop the ability to make immediate decisions with confidence

Ken Zen Dojo is a NPO dedicated to teaching traditional Japanese swordsmanship with an emphasis on fundamental techniques. Kendo classes are on Tue. Thu. and Sat from 7pm and Sun from 12.30pm Iai do classes are at 6pm on Wed and 4pm on Sat.

54 Thomas St. (bet. W Broadway & Church St.)
New York, NY 10013
TEL. 212-406-5104 / www.kenzendojo.org

MARTIAL ARTS | DISCOUNT

Kyokushin Karate- KKNY

- Train tha body, clear tha mind and refresh the spirit
- Classes in Manhattan, Westchester & Edgewater, NJ
- $50 discount for Chopsticks NY readers (valid until April 30, 2010)

Kyokushin Karate trains students both physically and mentally to be prepared for any situation in life Our students are balanced reverent confident and strong.

265 Madison Ave 5th Fl. New York NY 10016
TEL 212-947 3334 / www.kknyc.net
facebook. KKNY

LANGUAGE

Language House (Japanese Program)

- Corporate programs from 6 months, and 10% off w/ an advanced tuition payment
- Free 30 min. consultation for new students with an appointment

Language House offers Japanese language instruction with 12 level group courses private lessons and corporate programs. Classes have an average of 5 students, and all instructors are qualified Native Japanese speakers with a Master's degree in Education.

545 5th Ave #910 (at 45th St.) New York, NY 10017
TEL. 212 949-5455
www.languagehouse-nyc.com

BEAUTY DISCOUNT

Lavender Laser Cosmetics

- The first 5 students to sign up will receive ORAGI tonar (retail price $12)
- Tuition is $1,500 for Chopsticks NY readers (reg. $3,500)

The 8 week training course teaches laser techniques on the removal of hair veins, acne and blemishes as well as skin clearing. Students will experience these treatments on themselves as a part of the program. Classes will be held once a week on Sun or Mon from 10am to 5pm starting 4/4 and 4/5. Internship is also available.

18 E. 41st St., 1st Fl (bet. 5th & Madison Ave's)
New York, NY 10017
TEL. 212-683-0041 / www.41stmed.com

TRADITIONAL FREE TRIAL

Miyagi Ryu Nosho-kai Ryukyu Dance and Music School

- Free Trial Classes
- Free Practice Sessions
- Many Performance Opportunities

The school offers Okinawan dance and singing classes in both traditional and folk styles. Singing lessons are accompanied by traditional musical instruments such as Sanshin, a three stringed Okinawan lute. Lessons are held at a studio in NYC. Contact Junko Fisher to arrange your free trial lesson.

242-17A 63rd Park Dr., Douglaston NY 11362
TEL. 718 631 2637
www.JunkoFisher.com

CRAFT

NY Togei Kyoshitsu (Pottery School)

- Pottery Class
- Flexible Hours- 7 days a week
- 2.5 Hour Trial Course ($35)

Founded in 1994 in Midtown Manhattan, NY Togei Kyoshitsu is the only school teaching the Japanese ceramic method. The trial course includes the basic Japanese pottery techniques and you will make a cup and a slab plate or a sake cup and a tokkuri sake server. Call in advance for individual and group lessons.

5 W 30th St., 3rd Fl (bet. Broadway & 5th Ave.)
New York, NY 10001
TEL. 212-268-1711 / www.nytogei.com

MARTIAL ARTS FREE TRIAL

New York Budokai

- Free Intro Class
- No Equipment Needed
- Classes are held on Tue. & Thu. from 7pm to 9pm

Iaido is the art of drawing the sword. Study Japan's samurai swordsmanship at one of the most prestigious sword schools in New York. We practice Muso Shinden Ryu and Ryushin Jigen Ryu which is overseen by the headmaster Kunikazu Yahagi of Seiseikan Dojo in Tokyo.

520 8th Ave. 18th Fl. New York, NY 10018
TEL. 917 821 1460 www.newyorkbudokai.net
info@newyorkbudokai.net

LANGUAGE FREE TRIAL DISCOUNT

NYCNDA Japanese Playgroup

- Trial classes are $10 to $20. Please register in advance.
- $5 off any trial class for Chopsticks NY readers (4/1 - 4/30)

NYCNDA offers activities for babies mixed age playgroups and writing classes that provide immersion into the Japanese language and culture. The school is open from Tuesday to Saturday and class schedule varies depending on the age groups and types of classes.

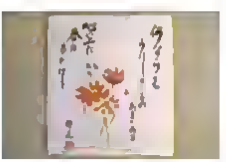
315 E. 5th St., #1H (bet. 2nd & 1st Ave's)
New York, NY 10003
TEL. 646-334-7426 / www.nycnda.com

TRADITIONAL

Seiko Shodo

- Learn brush strokes of kana and Chinese characters as well as drawing in ink painting
- Small class size for personalized attention
- Kyu and dan promotion system

Shodo lessons by an instructor with 30 years of shodo practice and an 8th dan, the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly bokuga (ink painting) meetings are also held. Email for more details.



315 W 61st St. #7S, New York, NY 10023
TEL. 212 247 2589
seiko5102305@gmail.com / www.seikoshodo.com

MARTIAL ARTS FREE TRIAL DISCOUNT

Shinjinbukan New York Shibu Dōjō

- Shorin Ryu Okinawan Karate
- Affordable classes w/scholarship awards based on financial needs

The Shinjinbukan School was founded by Onaga Yoshimitsu Kaicho in Okinawa and his teachings are based on Ti, the ancient Okinawan martial art. The NY branch is a private dojo offering classes to a selected group of students of all ages.

939 8th Ave #307 (bet. 55th & 56th Sts.)
New York, NY 10019
TEL. 917-400 9183 / www.shinjinbukan.com

TRADITIONAL

The Kimono House

- Kimono rental available for kitsuke class

To teach Japanese culture through kimono, the Kimono House offers private instructions on kitsuke - how to wear a kimono. Students will also learn the history of kimono, how to choose and layer them properly. Their showroom offers an opportunity to see and feel the fabric before purchasing a kimono.

182 Spring St. New York, NY 10012
TEL. 212 505-0232
http://kimonohouse.blogspot.com

School Guide

The following is a list of schools where you can learn Japanese culture.

Coupon available at **www.chopsticksny.com**

LANGUAGE

Japanese Study Hall NY
Upper East

A professional language instructor who has taught students of all ages & levels for 20 years offers lessons in Harlem NY at affordable rate. Lessons include the history, culture and geography of Japan as well as Japanese writing and general etiquette.

510 E 80th St (bet York & East End Ave) | TEL. 917-607-2817 | jshnycme@gmail.com | Japanese

Musical Kids International
Upper East

1296 Lexington Ave (at 88th St) | 212-535-5896 | Japanese

Hills Learning Center
Midtown West

360 Lex Ave 17th Fl (bet 41st & 42nd St) | 646-340-4377 | Japanese

NY Japanese Language
Midtown West

257 W 39th St (bet 7th & 8th Aves) 14th fl | 646-345-9777 | Japanese

Amity Language Institute
Midtown East

124 E 40th St #203 (bet Park & Lex Ave) | 212-697-4374 | Japanese

ibec language institute, inc
Midtown East

ibec method focuses on developing the listening and speaking skills that provide the foundation to hold conversation in Japanese. Their courses are taught by highly educated instructors and they also offer classes on Japanese culture and business etiquette.

369 Lexington Ave. # 300 (bet. 40th & 41st St.) | 212-867-2000 | www.ibec-usa.com | Japanese

Japan Society
Midtown East

333 E 47th St (bet. 1st & 2nd Ave.) | 212-832-1155 | Japanese

Language House
Midtown East

We provide specialized lessons to Japanese language learners in Midtown and offer 12 level courses (5-6 students) in 3 semesters, private lessons and corporate programs. All instructors are certified native Japanese speakers with Master's in Language Ed.

541 Fifth Ave. #310 (at 45th St.) | 212-945-5455 | www.languagehouse-nyc.com | Japanese

PC Tech
Midtown East

317 Madison Ave. #600 (at 42nd St.) | 212-808-4754 | Japanese

Tenri
Chelsea

43A W 13th St (bet. 5th & 6th Ave.) | 212-645-2600 | Japanese

NYCNOA
East Village

Provides immersion into the Japanese language and culture for children ages 0-6 years in a fun environment. Their activities include play music, songs, crafts, games, history, tea. Visit their website for full details and additional programs!

315 E 5th St. #1H (bet. 1st & 2nd Ave.) | 646-334-7426 | www.nycnoa.com | Japanese

Tribeca Language
Lower Manhattan

22 Harrison St. (Hudson & Greenwich St.) | 212-219-9799 | Japanese

GoHiNihonGo Language
Westchester

PO Box 33 White Plains, NY 10605 | 914-255-5288 | Japanese

Japan America Center
Westchester

111 Montgomery Ave. 2nd Fl. Scarsdale NY | 914-723-7100 | Japanese

Japanese-American Society of New Jersey
New Jersey

Japanese language program is taught by highly trained instructors who qualified through their special certification program. Group and/or private lessons are available in person as well as via Skype.

304 Main St. 2nd floor Fort Lee, NJ 07024 | TEL. 201-461-5133 | www.jasofnj.com | Japanese

TRADITIONAL

Ikenobo Ikebana School
Upper West

30 W 60th St. FK (Columbus & Broadway) | 212-757-5749 | Ikebana

Seiko Shodo
Upper West

Private shodo lessons by an instructor with 20 years of shodo practice and an 8th dan title in highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Tokaga (ink painting) meetings are also held. Email seikoushi02009@gmail.com for more detail.

315 W 41st St. #2 West End Ave. | 212-247-2589 | www.seikoushodo.com | Calligraphy

Sogetsu Ikebana School
Upper West

201 W 70th St (at Amsterdam Ave.) | 212-873-1115 | Ikebana

Urasenke Chanoyu Ctr
Upper East

153 E. 69th St. (bet. 3rd & Lexington Ave.) | 212-988-8184 | Sado

Ellie's NY Floral Design
Midtown West

15 W. 44th St. 11th Fl. (bet. 5th & 6th St.) | 212-461-3696 | Ikebana

N.Y. Togei Kyoshitsu
Midtown West

N.Y. Togei Kyoshitsu has been offering Japanese ceramic classes for beginners to advanced students since 1994. We teach traditional art-times, aesthetics and functionality of ceramics. 2 hour trial class is $30. Unlimited studio use for open studio members.

5 W. 30th St., 3rd Fl. (bet. Broadway & 5th Ave.) | 212-268-1711 | www.nytogei.com | Pottery

NIHONWASOU USA
Midtown West

1410 Broadway #2618 (bet. 39th & 39th St.) | 212-869-0500 | Kimono

The Nippon Club
Midtown West

145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223 | Sado

Lotus Books and Gifts
Midtown East

151 E. 57th St. 3rd Fl. (bet. Lex & 3rd Ave) | 212-744-5123 | Ikebana

The Ohashi Institute
Chelsea

147 W. 25th St. 5th Fl. (6th & 7th Ave.) | 800-810-4180 | Shiatsu

Kobo School of Sumi-E
West Village

64 MacDougal St. (at W. Houston St.) | 212-673-5190 | Calligraphy

Ikebana Flowers New York
Lower Manhattan

173 Lafayette St. #207 (Broome & Grand St.) | 212-255-3769 | Ikebana

Kimisen Katadn
Lower Manhattan

Accredited Hougaku (Traditional Japanese Music) Orchestra Director providing office/studio Japanese Kabuki Dance & Music lessons. Lessons available for Shamisen, Vocal, Japanese Drums and Dance. Easily accessible locations. Multiple lessons in NY & NJ.

226 Boulevard | Glen Rock, NJ 07452 | 201-444-0511 | http://shamisennyc.blogspot.com/ | Dance, Music

The Kimono House
Lower Manhattan

182 Spring St (at Thompson St.) | 212-505-0232 | Kimono

K-sur Shodo
Queens

23-11 38th St. 2nd Fl. (23rd & 24th Ave) | 718-278-0508 | Calligraphy

Miyagi-ryu Kinshin-kai Shorin-ryu Karate and Music School
Queens

The school offers Okinawan dance and singing classes in both traditional and folk styles. Singing lessons are taught using Sanshin, a traditional Okinawan 3-string lute. Lessons are held at a studio in NYC. Contact Junko Fisher for a free trial lesson.

242-17A Oak Park Dr., Douglaston NY 11362 | 718-631-2837 | www.JunkoFisher.com | Dance

Ikebana International
Japan

info@ikebanany.org | 212-724-7067 | Ikebana

Ohara School
Japan

OharaNYC@aol.com | 201-385-0353 | Ikebana

MARTIAL ARTS

Aikido Up Here
Upper West

3 Hinshaw St. (Riverside Dr. & Dyckman) | 646-483-8700 | Aikido

Kokushi Budo Institute
Upper West

332 Rivers de Dr (bet. 105th & 106th St.) | 212-866-6777 | Judo

Shonnryu Matsubayashi
Upper West

131 W/72 St. 2fl (bet. Amsterdam & Columbus) | 212-875-8826 | Karate

Shotokan Karate-Do NY
Upper West

2121 Broadway 4th Fl. (at 74th St.) | 212-799-5500 | Karate

UWS Kenshikai Karate
Upper West

325 Columbus Ave. (bet 105th & 106th St.) | 917-251-0497 | Karate

Aikido Shoho Dojo
Upper East

350 E. 32nd St (at 1st Ave.) | 646-509-9212 | Aikido

Ultimate Karate USA
Upper East

1950 3rd Ave. 3rd Fl. (at 107th St.) | 212-426-4666 | Karate

Aikido of Manhattan
Midtown West

50 W. 30th St. 3rd Fl. (at 5th & 6th Ave.) | 212-575-0151 | Aikido

New York Budokai
Midtown West

To do so the method of swing the sword. Study swordsmanship at a practicing aikido school in NY. They practice Muso Shinden Ryu and Ryushin Jagara Ryu under Soke Kunishima. Regular Dojo: Tokyo. Classes meet Tue & Thu 7pm-9pm. Free intro classes available.

520 8th Ave. 16th Fl. (bet. 36th & 37th St.) | 917-621-1460 | www.newyorkbudokai.net | Judo

Shinkyokushinkai NY
Midtown West

260 W. 36th St. 3rd Fl. (bet. 7th & 8th Ave.) | 646-235-0283 | Karate

Shinjinbukan Shorin Ryu
Midtown West

Traditional Okinawan Karate — The Shinjinbukan School was founded by Dnega Yoshimasa Kaiche in Okinawa, Japan. The New York Branch is a private Dojo offering classes to a selected group of students of all ages. For an appointment, contact Sensei Jimmy Mora.

936 8th Ave. #307 (bet. 55th & 56th St.) | 917-400-8163 | www.shinjinbukan.com | Karate

Kenshukokan Karate
Midtown East

YMCA 224 E. 47 St (bet. 2nd & 3rd Ave.) | 212-756-9600 | Karate

KYOKUSHIN KARATE NY Branch
Midtown East

* State of the Art Facility New Open 9th Madison Ave
* 3 Tri-State Area Locations. Edgewater NJ, Westchester NY and Midtown Manhattan)
* All Ages & Abilities Welcome * KIDS FREE TRIAL CLASS * Great Programs Since 1953

265 Madison Ave. 5th Fl. (at 39th St.) | 212-547-3334 | www.kkny.net | Karate

N.Y. Shorin Ryu Karate
Midtown East

37 W. 26th St. #9 (bet. Broadway & 6th Ave.) | 212-490-9600 | Karate

Eizanryu Jujitsu Biwako
Chelsea

214 W. 29th St. 3rd Fl. (bet. 7th & 8th Ave.) | 212-260-0827 | Jiu Jitsu

New York Aikikai
Chelsea

142 W. 18th St. 2nd Fl. (bet. 6th & 7th Ave.) | 212-242-6246 | Aikido

Shin Budo Kai Aikido
Chelsea

77 8th Ave. Lower Level (at 14th St.) | 212-691-1378 | Aikido

Shonnji Kempo NYC
Chelsea

151 W 25th St. 5fl (bet. 6th & 7th Ave.) | 917-721-4729 | Karate

U.S. Budo Kai-Kan
Chelsea

110 W. 14th St. 2 Fl (bet. 6th & 7th Ave.) | 212-807-7338 | Karate

World Kanrenkai Karate
Chelsea

4 W. 18th St. 3rd Fl. (at 19th St.) | 212-677-7228 | Karate

World Dyamn Karate
Chelsea

35 W. 31st St. 4Fl (bet. 5th Ave. & Broadway) | 212-629-7709 | Karate

World Seido Karate
Chelsea

61 W. 22nd St. 2nd Fl. (bet. 5th & 6th Ave.) | 212-924-0511 | Karate

Karate Honma Dojo
East Village

59 E. 11th St. 5th Fl. (University Pl. & Broadway) | 212-505-3956 | Karate

New York Jiu Jitsu
East Village

696 Broadway Lower Level (at Bond St.) | 212-343-8310 | Jiu Jitsu

Ken Zen Institute
Lower Manhattan

64 Thomas St. (bet. Church & W. Broadway) | 212-406-5104 | Kendo

School of Tinjutsu
Queens

475 Onderdonk Ave. Ridgewood, NY 11385 | 917-449-7035 | Mix

NY San Ten Karate
Long Island

1370A Majors Path, Southampton NY 11968 | 516-803-1446 | Karate

Judo & Jujitsu Dojo
Staten Island

3502 Amboy Rd. Staten Island, NY 10308 | 718-618-0150 | Judo

KYOKUSHIN KARATE NJ Branch
New Jersey

300 Old River Rd. Edgewater, NJ 07020 | 212-547-3334 | Karate

New Jersey **Ridgewood Karate School**
30 College Pl Ridgewood NJ 07450
201-447-2272
Karate

OTHER

Upper East **Soon Weaving Arts**
227 E 67th St (bet 2nd & 3rd Aves)
212-722-2886
Other School

Midtown West **Mud, Sweat and Tears**

A renowned pottery studio in Hell's Kitchen is offering wheel and hand building classes in 10-week terms. Students of all levels are welcome to work in our friendly, clean and productive atmosphere. Studio access is also available to potters not taking classes
354 10th Ave (at 45th St.)
212-974-9121 www.mudsweatandtears.com
Pottery

Midtown West **The School for Strings**
419 W 54th St (bet 9th & 10th Ave)
212-315-0915
Music

Midtown West **Toho Shoji N Y**
330 6th Ave (at 36th & 37th Ave)
212-489-7485
Jewelry Making

Midtown East **Lavender Laser Cosmetic**
19 E 41 St 1Fl (bet 5th & Madison Ave)
212-683-0041
Other School

Midtown East **The DOJO**

The Dojo

* Athletic Arts Training Center*
NOW OPEN near Grand Central
* Performance Arts: Martial Arts, Dance, Studio Rentals, Movement Studies and more.
* 2500sf State of Art Facility fully equipped for Rehearsals, Auditions, Group Classes, Personal Training.
285 Madison Ave 5th Fl (at 39 St.)
212 947-3334 www.tdny.net
Training Studio

Chelsea **Sachiyo Ito & Dance Co.**
405 W 23rd St #4G (at 9th Ave)
212-627-0265
Dance

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www.akiosasaki.com/fortepianostudio.htm
917-622-0395
Piano

Queens **The Arts Cure Center**
33-24 Northern Blvd (bet 33rd & 34th St)
718-729-3668
Dance

Long Island **Japanese Cooking Studio**
Maiko@JapaneseCookingStudio.com
516-297-3761
Cooking

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Japanese Lesson #29

～も

-mo

Particles, Part 3

The particle you'll be introduced to this month is "**mo**," which means "too," "also," or "as well." This particle appears as a pair with another particle in the following sentences

Kyou wa kouen ni ikimasu. Asu mo kouen ni ikimasu
(I will go to the park today. I will go to the park tomorrow, too.)

To use this particle, you simply replace the other particle that is in the same place in the first sentence. In the example above, "**wa**" correlates with "**mo**," while "**ga**" and "**mo**" are the pair in the following sentence

Niwa ni neko ga imasu, soshite inu mo imasu.
(There is a cat in the yard, and a dog as well.)

The first thing you should think about when using "**mo**" is determining which particle in the first sentence corresponds to it. If you want to say, "I study Japanese at the library. I also study French there," the parallel particle should be the object marker "**o**" because you have two objects, Japanese and French. Then the sentences would be:

Toshokan de nihon-go o benkyou shimasu. Furansu-go mo benkyou shimasu

Take a look at this slightly different version, "I study Japanese at the library. I study it at home, too." This time, you have two locations, and the particle you should find is "**de**," which introduces location. A tricky thing happens here. You cannot just replace "**de**" with "**mo**" in the second sentence. Rather, you have to add "**mo**" after the second "**de**." Then it becomes

Toshokan de nihon-go o benkyou shimasu. Ie de mo benkyou shimasu.

Similarly, the particle "**ni**" requires an additional "**mo**" in the second mention

Raishuu, shigoto de LA ni ikimasu. Sono ato, Tokyo ni mo ikimasu. (I'll go to LA for business next week. After that, I'll go to Tokyo, too.)

Each example above is spoken by one person, but you can also agree with another person's opinion by adding the comment, "I think so, too." The sentence would be, "**Watashi mo sou omoimasu.**"

NEW WORDS

asu n. tomorrow **sorekara** conj. then, and **soshite** conj. and, then **ato de** conj./adv./prep. after, behind **sou** adv./pron. so, that

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In order to improve our content, Chopsticks NY™ would like to get as much feedback from readers as possible. Please tell us what you think about Chopsticks NY™ by answering the following questions.

PRIZE OF THE MONTH

Tickets to the Auto Show

From April 2nd to 11th, the New York International Auto Show will showcase dozens of new vehicles, new technologies and concept cars all under one roof. This event will be fun for the entire family. This month 7 lucky entrants in this survey will receive a pair of tickets to the show.

Q1 Please tell us the title of the article that you find most interesting and why

Title
Why I liked it _____

Q2 Please tell us which information in Chopsticks NY™ you have found useful and actually took advantage of (Please specify the name of the service you used)
(e.g. I went to Chopsticks Restaurant and ate the Special Ramen featured in the article.)

Q3 What kind of topics would you like us to feature in Chopsticks NY™ in the future?

Q4 Please list 5 Japanese products that you would like to purchase

1. _____
2. _____
3. _____
4. _____
5. _____

Q5 Which of the following would you like to try this summer to improve your appearance? (choose all that apply) If you have any specific plan, please share with us (optional)

☐ hair cut ☐ hair color ☐ hair straightening ☐ hair perm
☐ skin rejuvenation ☐ nail treatment ☐ weight loss
☐ hair removal ☐ tanning ☐ other

Please share your personal information with us.

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WINNERS of March issue *Samantha C.*

THREE WAYS TO ANSWER THE SURVEY

① Go to Chopsticks NY™ website (www.chopsticksny.com) and complete it online
② Fill out this form and fax it to "Chopsticks NY Monthly Survey" at 212-431-9960
③ Write out your answers and email them to survey@chopsticksny.com

CHOPSTICKS NY

FOOD & DRINK

JAPANESE RESTAURANT REVIEW

SHIMIZU / ONYA NEW YORK / SEO RESTAURANT / 1 OR 8

JAPANESE CHEF'S HOME STYLE COOKING

STIR-FRIED TUNA WITH DAIKON SAUCE BY *TOMONORI TANAKA (TOMO'S CUISINE)*

BUYING JAPAN

MAKISU

THE KURAMOTO

FUKUMITSUYA SAKE BREWERY

LISTINGS

JAPANESE RESTAURANT

OTHER ASIAN RESTAURANT

GROCERY & SAKE

SUSHI / JAPANESE

Shimizu

318 W. 51st St. (bet. 8th & 9th Aves.) New York, NY 10019
TEL. 212-581-1581
Mon-Sat: 12pm-2.30pm & 5.30pm-10pm

Serving authentic yet affordable Japanese cuisine in beautifully adorned modern décor, **Shimizu** in Midtown West can perfect your dining experience. Owner and chef Hisao Shimizu is committed to serving only the highest quality grade fish for a reasonable price with impeccable service. "We are dedicated to pursuing the total satisfaction of our customers," he emphasizes. Among the full array of sushi and sashimi and extensive kitchen menus, one of the most popular items is the *Combination Platter* composed of a variety of rolls, sushi and sashimi. The guest can choose from over 40 creations offered by the chef, which are an amazing display of colors, shapes and flavors. The restaurant also offers three areas to individualize your dining experience. Their intimate bar is a perfect fit for pre-theater drinks and snacks. If you wish to look at the craft of the sushi chef, the sushi counter gives you the first row for the show. For business lunches or casual dining, the main room will have you seated comfortably in a quiet atmosphere. Combining fresh, delicious and beautiful food without emptying your wallet, Shimizu is a sure choice for your cravings!

SUSHI & SASHIMI COMBINATION PLATTER FOR 2

The assortment of sushi and sashimi items of your choice will be presented like a jewelry box. The regular sushi like salmon or tuna are featured next to more original pieces: crunchy shrimp head sashimi. Yes everything is edible on the platter!

3 Best Sellers

- **Green Tea Roll** $15
- **Sushi Deluxe** $27
- **Combination Platter for 2** $60

UDON NOODLE / JAPANESE

Onya New York

143 E. 47th St. (bet. 3rd & Lexington Aves.) New York, NY 10017
TEL. 212-715-0460
Lunch: Mon-Sat 11am-3pm. Dinner: Mon-Sun 5pm-11pm

Onya New York serves one of the most famous types of udon noodles: the "Sanuki" udon. Originally from Kagawa prefecture, the Sanuki udon has both a distinctive strong body and a smooth texture. What's exciting at Onya is that you can enjoy your Sanuki udon in many different ways: "Kake" (noodle rinsed after boiling and served in a soup), "Kamaage" (no rinsing and served with dipping sauce), "Kijoyu" (noodle rinsed after boiling and served with soy sauce for pouring), "Bukkake" (noodle rinsed after boiling and served with loose sauce for pouring), and "Kamatama" (no rinsing and served with raw egg and soy sauce). It is surprising that each of these techniques provides a different taste and texture to your noodles although made from the same udon. Every dish is also customizable according to size (small, medium, large), flavors, and a variety of crunchy tempura toppings (a must-try is the soft boiled-egg tempura). If you under-estimated your appetite, you can add a mini-donburi dish for only $4.50! Onya serves both lunch and dinner with a more elaborate menu in the evening and a full-service style dining experience.

PLUM BUKKAKE UDON

As a spring offering, Onya now serves *Plum Bukkake Udon*. Plum is kneaded into the noodle giving a refreshing flavor and warm color. Revitalizing garnishes like shiso leaf (Japanese basil), scallion, sesame seed, nori (seaweed flavor) and pickled plum also stimulate your appetite!

3 Best Sellers

- **Plum Bukkake Udon** $12 (Large) / $7 (Small)
- **Shimesaba** (broiled pickled mackerel) $7.50
- **Kushiage** (Assortment of outlets dipped in special sauce) $7~

JAPANESE / SUSHI / RAMEN

Seo Restaurant

243 E. 43th St. (bet. 2nd & 3rd Aves.), New York, NY 10017
TEL. 212 355-7722
Mon-Sun. 12pm-10.30pm *Late opening for serving ramen. 11pm-2.30am

If you are one of those people who has very high standards for sushi, yet refuse to pay an arm and a leg for it, **Seo Restaurant** is the place for you. For the last ten years, the little known gem has been serving up exceptional quality sushi for the buck. Although the clientele is more Western these days, they have not changed their authenticity in any shape or form to cater to their new customers. Perhaps that is what has kept this restaurant going strong for a decade, but authenticity is not only seen in their cuisine. The seating in the back room has a small Zen garden outside where you can see through the glass walls, which makes the atmosphere serene and special, as if you are in an exclusive restaurant somewhere in Japan. They have also been known to serve *Inanwa Udon* a specialty udon from Akita prefecture known for its deliciously chewy texture. It comes with the restaurant's signature "warm dipping broth." Recently, the restaurant has started late-night ramen hours where they serve only ramen made of a special recipe the owner learned from training diligently for two years with a ramen chef who has for a long time been considered the best in all of Japan.

INANWA KAMO NEGI UDON / INANWA UMESHISO UDON

The *Inanwa Kamo Negi Udon* comes with a set of udon noodles, braised duck, and warm dipping broth on the side, while the *Ume Shiso Udon* comes with the udon already in the broth. Including the udon, you can expect everything here to have a certain elegance and delicacy to its flavor.

3 Best Sellers

- Crab Shumai $10.50
- Gindara Saikyo $22
- Jiduri Shioyaki $11

JAPANESE / SUSHI / FRENCH

1 or 8

66 South 2nd St. (bet. Wythe & Kent Aves.), Brooklyn, NY 11211
TEL. 718-384-2152
Tue-Thu, Sun 6pm-midnight, Fri-Sat 6pm-3am

With more casual dining prevailing in Williamsburg, the brand new restaurant **1 or 8**, which just opened last month, is a much welcomed addition to the neighborhood. The owner, Mr. Shinji Mizutani is an interior designer who brought together his two passions into a stellar new project that features upscale Japanese experimental cuisine. The chic, earthy design is reflected in the cuisine where ultimate balance, subtlety, and the use of ingredients to their fullest potential is observed. The beautiful white space with touches of organic designs "acts as a blank canvas that's completed by customers," he explains. Teaming up with a Japanese chef trained in the French tradition, and a sushi chef, the restaurant serves dishes that take the best elements from the two worlds, working with whatever ingredients that are available in the freshest form, which they go above and beyond to get. While one can find standard sushi here, they have an array of original dishes you won't want to miss, from experimental sushi to *Ankimo Paté* (monkfish liver paté). According to Mr. Mizutani, "manly" is what they strive for, refuting the notion of serving great food in dainty portions.

CHICKEN POT-AU-FEU AND CEVICHE TRIO

The organic chicken used in the *Pot-au-Feu* is cooked so tenderly, while the broth has a gentle smooth texture and flavors that are perfectly balanced. The *Ceviche Trio* includes lobster, octopus, and yellowtail ceviches marinated in very different ways making it a fun appetizer large enough to be shared.

3 Best Sellers

- Sukiyaki Temne $12
- Ceviche Trio $18
- Yasai (Grilled Vegetables) $10

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

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Upper West

Akai Sushi Lounge — Upper West
507 Columbus Ave. (bet. 84th St & 85th St) — $18 L
212-362-8200

Bar Masa — Upper West
The Warner Ctr. 10 Columbus Cir. 4th Fl — $69 Su L
212-823-9800

Dai Japanese Restaurant — Upper West

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201 Broadway (nr. 63th St.) — $20 L D
212-877-5255

Gari — Upper West
370 Columbus Ave (bet. 77th & 78th St.) — $80
212-362-4118

Haku — Upper West
2425 Broadway (nr. 89th & 90th St.) — $25 L
212-580-2588

Haru — Upper West
433 Amsterdam Ave. (bet. 80th & 81st St.) — $35
212-579-5656

Ichie Restaurant — Upper West
53 W. 106th St (bet. Manhattan & Columbus) — $25 L
212-865-4868

Kitaro — Upper West
510 Amsterdam Ave. (bet. 84th & 85th St.) — $25 L
212-787-0008

Kouzan — Upper West
995 Amsterdam Ave. (at 93rd St.) — $25 L
212-280-7033

Komo Sushi — Upper West
160 W. 72nd St. (bet. Amsterdam & Columbus Ave) — $30 L
212-580-8228

Mama Sushi — Upper West
257 Dyckman St. (Broadway & Rivers ide Dr.) — $25 L
212 544-0003

Maaa Organic Cafe — Upper West
646 Amsterdam Ave. (bet. 91st & 92nd St.) — $25 L
212-787-1110

Masa — Upper West
Time Warner Ctr. 10 Columbus Circle 4th Fl — $400 Su L
212-823-9800

Matsu — Upper West
483 Columbus Ave. (bet. 83rd & 84th St.) — $25 L
212-799-7922

Momoya Amsterdam — Upper West
427 Amsterdam Ave (bet. 80th & 81st St.) — $35
212-580-0007

Nen Sushi — Upper West
2286 Broadway (bet. 82nd St & 83rd St) — $25 L
212-769-1003

Next Door — Upper West
813 W. 187th St (Pinehurst & Fort Washington) — $25 D
212-543-2111

Ozu — Upper West
560 Amsterdam Ave. (bet. 87th & 88th St.) — $20 L D
212 787-8316

Planet Sushi — Upper West
380 Amsterdam Ave. (Corner of 78th) — $25 L
212-712-2162

Saga Grill — Upper West
1268 Amsterdam Ave. (bet. 122nd & 123rd St) — $25 L
212-666-2806

Saji's — Upper West
256 W. 109th St (bet. Bway & Amsterdam) — $20 L
212 749-1934

Suma Sushi — Upper West
904 Amsterdam Ave (bet. 107th & 108th St.) — $25 L
212 280-5856

Sun-Chan — Upper West
2707 Broadway (bet. 103rd & 104th St.) — $25 L
212 749-5009

Sushi A-Go-Go — Upper West
1300 Broadway (bet. 63rd & 64th St.) — $20 L
212-724-7340

Sushi Hana — Upper West
466 Amsterdam Ave (bet. 82nd & 83rd St.) — $35 L
212-874-1076

Sushi Yu 2 — Upper West
927 W. 191st St (bet. Pinehurst & Cabrini) — $25 L
212 781-9833

Tamaya — Upper West
4033 Broadway (at St Nicholas Ave.) — $35 L
212-568-0039

Tenzan — Upper West
285 Columbus Ave (bet 73rd St. & 74th St.) — $32 L
212-580-7300

Vian Sushi & Saka — Upper West
2953-55 Broadway (bet. 115th & 116th St.) — $20 L
212-222-3568

Yuki Sushi — Upper West
656 Amsterdam Ave (at 92nd St.) — $20 L
212 787-8200

Upper East

Aki Sushi — Upper East
1425 York Ave. (bet. 75th & 76th St.) — $30 L
212-628-8885

Akita — Upper East
1771 1st Ave. (bet. 91st & 92nd Ave.) — $25 L
212-828-8668

Dangun — Upper East
309 E. 83rd St. (bet. 1st & 2nd Ave.) — $54 M D
212 737-5858

East Japanese — Upper East
354 E. 66th St. (bet. 1st & 2nd Ave.) — $22 L
212-734-5270

Fuji Yama — Upper East
1466 1st Ave. (bet. 76th & 77th St.) — $30 L
212-249-2722

Geisha — Upper East
33 E. 61st St. (bet. Park & Madison Ave.) — $61 Su L
212-813-1112

Ginza — Upper East
400 Lexington Ave. (at 52nd St.) — $20 L
212-885-7898

Haru — Upper East
1327 3rd Ave. (nr. 76th St.) — $30 L
212-452-1028

Haru Sake Bar — Upper East
1329 3rd Ave (at 76th St.) — $38 L
212-452-2230

Hokkaido — Upper East
1117 2nd Ave (at 59th St.) — $25 L
212 759-1902

Ichiro — Upper East
1554 2nd Ave. (bet. 77th & 78th St.) — $30 L
212-369-6300

Ikenohana — Upper East
1018 Lexington Ave. (bet. 72nd & 73rd St.) — $25 L
212 737-0638

Iroa Sushi — Upper East
355 E. 76th St. (bet. 1st & 2nd Ave.) — $25 L
212-772-7580

Isohama — Upper East
1056 3rd Ave. (bet. 63rd & 64th St.) — $35 M L
212-628-0099

Iwasaki Sushi — Upper East
1103 1st Ave. (bet. 60th & 61st St.) — $25 L
212 308-8828

KAI — Upper East
922 Madison Ave. (bet. 68th & 69th St.) — $100 M Su
212-988-7277

Kan Sushi — Upper East
1290 1st Ave. (bet. 68th & 69th St.) — $25 L
212-396-2754

Kn Sushi (2nd Ave.) — Upper East
1329 2nd Ave. (at 70th St.) — $31 L
212-439-1678

Kn Sushi (York Ave.) — Upper East
1819 York Ave. (bet. 95th & 96th St.) — $31 L
212 772-8838

Koto Sushi — Upper East
310 E. 83rd St. (bet. 1st & 2nd Ave.) — $30
212-426-1218

Kyoto Sushi — Upper East
1240 Lexington Ave. (bet. 83rd & 84th St.) — $30 L
212-288-5024

Matsu — Upper East
411 E. 70th St. (bet. York & 1st Ave.) — $30 L
212 744-5454

Mr Ginger — Upper East
1572 2nd Ave. (bet. 81st & 82nd St.) — $33
212-249-1188

Naruto Ramen — Upper East

Our signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, a various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $7.50 on Mondays and GYOZA for $2.50 on Wednesdays.

1596 3rd Ave. (bet. 89th & 90th St.) — $10 L D
212-289-7803

Ooki Sushi — Upper East
1575 3rd Ave. (bet. 89th & 90th St.) — $35 L
212-426-3388

Poke — Upper East
343 E. 85th St. (bet. 1st & 2nd Ave.) — $30 Su
212 249-0568

Sasabuna — Upper East
401 E. 73rd St. (bet. 1st & York Ave.) — $85 M Su L
212 249-8583

Skabu-Shabu 70 — Upper East
314 E. 70th St. (bet. 1st & 2nd Ave.) — $37 L
212-861-5635

Sushi Haaa — Upper East
1501 E. 2nd Ave. (at 76th St.) — $30 L
212-327-0562

Sushi of Gari — Upper East
402 E. 78th St. (bet. 1st & York Ave.) — $80
212 517-5340

Sushi Saki — Upper East
1143 1st Ave. (bet. 62nd & 63rd St.) — $57 Su L
212 371-0239

Sushi Suki — Upper East
1577 York Ave. (bet. 83rd & 84th St.) — $20 L
212-249-3766

Tatani 72 — Upper East
1400 2nd Ave. (bet. 72nd & 73rd St.) — $20 L
212 472-4700

Tanzan — Upper East
1714 2nd Ave. (at 89th St.) — $35 L
212 369-3500

Teriyaki Boy — Upper East
1640 3rd Ave. (bet. 91st & 92nd St.) — $7 L
212 987 7150

Tokubei 86 — Upper East
314 E. 86th St. (bet. 1st & 2nd Ave.) — $25 L
212 628-5334

TORI SHIN — Upper East
1133 1st Ave. (bet. 64th & 65th St.) — $70 Su L
212-888-8406

Totoya — Upper East
1144 1st Ave. (at 63rd St.) — $25 L
212 758-0422

Tsuki Restaurant — Upper East
1410 First Ave. (bet. 74th & 75th St.) — $25 L
212 517-5860

Wapuna — Upper East
134 E. 61st St. (bet. Lex & Park Ave.) — $40 Su L
212 813-1065

Wasabi Lobby — Upper East
1584 2nd Ave. (at 82nd St.) — $30 L
212 288-1882

YUKA Restaurant — Upper East
1557 2nd Ave. (bet. 80th & 81st St.) — $25 L
212 772-9675

Yuko — Upper East
1531 York Ave. (at 81st St.) — $25 L
212 988-5800

Midtown West

Aki Sushi — Midtown West
366 W. 52nd St. (bet. 8th & 9th Ave.) — $30 L
212 262-2986

Aoki — Midtown West
234 W. 46th St. (bet. Broadway & 8th Ave.) — $30 L
212 956-2356

Asahi Japanese Restaurant — Midtown West
311 W. 46th St. (bet. 8th & 9th Ave) — $20 Su L
212 307-6040

Bamboo 52 — Midtown West
344 W. 52nd St. (bet. 8th Ave. & 9th Ave.) — $18 L
212 315-2777

Benihana — Midtown West
47 W. 56th St. (bet. 5th & 6th Ave.) — $30 L D
212 581-0333

Blue Ribbon Sushi — Midtown West
308 W. 58th St. (bet. 8th & 9th Ave.) — $61
212 397-0404

East 55 — Midtown West
253 W. 55th St. (bet. Broadway & 8th Ave.) — $20 L
212 581-2240

Midtown West **Bento Nouveau**

We offer high quality Japanese meal made fresh to go. With the motto "fast, cheap and delicious" we are here to provide ready-to-eat Japanese foods and snacks that are delicious and healthy for you. Sushi, bento box and noodles are available

1407 Broadway (bet. 38th & 39th St.) 212-354-1405 — $8 — L D Sa Su

Midtown West **Fuji**

238 W. 56th St. (bet. Broadway & 8th Ave.) 212-245-7137 — $25 — L D

Midtown West **Go Sushi**

756 5th Ave. (at 51st St.) 212-459-2288 — $20 — L D

Midtown West **GO! GO! CURRY!**

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website

273 W. 38th St. (bet. 7th & 8th Ave.) 212-730-5505 www.gogocurryusa.com — $8.5 — D L

Midtown West **Haru**

205 W. 43rd St. (bet. Broadway & 8th Ave.) 212-930-9810 — $35 — L D

Midtown West **Hayashi Ya**

857 5th Ave. (bet. 65th & 66th St.) 212-288-2895 — $15 — L D

Midtown West **Inakaya**

520 7th Ave. (at 40th St.) 212-354-2195 — $45 — L D

Midtown West **Iroha**

152 W. 49th St. (bet. 6th & 7th Ave.) 212-956-9043 — $20 — L D

Midtown West **Ise 56**

56 W. 56th St. (bet. 5th & 6th Ave.) 212-707-8707 — $20 — L D

Midtown West **Ishihama**

319 5th Ave. (at 32nd St.) 212-696-0202 — $25 — L D

Midtown West **Katsu-hama 55**

43-45 W. 55th St. (bet. 5th & 6th Ave.) 212-541-7145 — $18 — L D

Midtown West **Kodama 45**

301 W. 45th St. (bet. 8th & 9th Ave.) 212-582-8065 — $20 — L D

Midtown West **Koi**

40 W. 40th St. (5th & 6th Ave) 212-921-3330 — $60 — L D

Midtown West **Kyotofu**

706 5th Ave. (bet. 48th & 49th St.) 212-974-6012 — $25 — M L D

Midtown West **Menchanko-Tei**

43-45 W. 55th St. (bet. 5th & 6th Ave.) 212-247-1585 — $18 — L D

Midtown West **Menkui-Tei**

60 W. 56th St. (bet. 5th & 6th Ave.) 212-757-1642 — $20 — L D

Midtown West **Monster Sushi**

22 W. 46th St. (bet. 5th & 6th Ave.) 212-398-7707 — $30 — L D

Midtown West **Natsumi**

228 W. 50th St. (bet. Broadway & 8th Ave.) 212-253-2581 — $30 — L D

Midtown West **NOBU 57**

40 W. 57th St. (bet. 5th & 6th Ave.) 212-757-3000 — $100 — L D

Midtown West **Oyishi Sushi**

374 W. 49th St. (at 9th Ave.) 212-265-5686 — $12 — L D

Midtown West **Ria & You**

328 W. 45th St. (bet. 8th & 9th Ave.) 212-307-0717 — $25 — Su L

Midtown West **Saba Bar Hagi**

152 W. 49th St. (bet. 6th & 7th Ave.) 212 764-8543 — $30 — D

Midtown West **Sapporo**

152 W. 49th St. (bet. 6th & 7th Ave.) 212-730-8972 — $13 — L D

Midtown West **Shimizu**

318 W. 51st St. (bet. 8th & 9th Ave.) 212-581-1581 — $50 — Su L D

Midtown West **Soba Nippon**

19 W. 52nd St. (bet. 5th & 6th Ave.) 212-489-2525 — $30 — L D

Midtown West **Sugiyama**

251W. 55th St. (bet. Broadway & 8th Ave.) 212-956-0670 — $90 — M Su

Midtown West **Sushi Osamo Osamo**

330 W. 58th St. (bet. 8th & 9th Ave.) 212 707-9608 — $60 — L D

Midtown West **Sushi of Gari 46**

347 W. 46th St. (bet. 8th & 9th Ave.) 212-957-0046 — $80 — L D

Midtown West **Sushi Zen**

108 W. 44th St. (bet. 6th & 7th Ave.) 212-302-0707 — $70 — Su D L

Midtown West **Sushiden**

123 W. 49th St. (bet. 6th & 7th Ave.) 212-398-2800 — $45 — Su L

Midtown West **Sushiya**

28 W. 56th St. (bet. 5th & 6th Ave.) 212 247-5758 — $20 — L D

Midtown West **Tachigui Sobaya**

732 7th Ave. (bet. 48th & 49th St.) 212 265-8181 — $8 — L

Midtown West **Teriyaki Boy**

815 9th Ave. (bet. 57th & 58th St.) 212-307 7202 — $7 — L D

Midtown West **Yakitori TOTTO**

251 W. 55th St. (bet. Broadway & 8th Ave.) 212 245-4505 — $40 — D

Midtown West **Yoshinoya**

255 W. 42nd St. (bet. 7th & 8th Ave.) 212 703-9940 — $7 — L D

Midtown West **Yummy Sushi**

30 Rockefeller Plaza Concourse level 212-459-2100 — $7 — L D

Midtown East

Midtown East **Aburiya Kinnosuke**

213 E. 45th St. (bet. 2nd & 3rd Ave.) 212-867-5454 — $51 — L D

Midtown East **Amakusa**

143 E. 47th St. 2nd Fl. (bet. 3rd & Lex. Ave.) 212-593-3188 — $20 — Su D

Midtown East **Aquamarina**

713 2nd Ave. (bet. 38th &39th St.) 212 297 1830 — $30 — L D

Midtown East **Azusa**

3 E. 44th St. (bet. 5th & Madison Ave.) 212-921-0001 — $25 — Su L

Midtown East **Chiyoda Sushi**

18 E. 41st St. (bet. 5th & Madison Ave.) 212-400-6880 — $18 — Su L D

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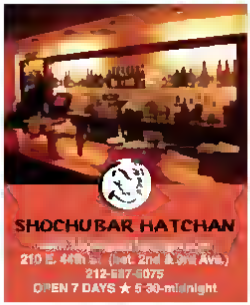
Mon-Sat 6-11:30pm Sun 5-10pm



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137 E 47th St (bet. Lexington & 3rd Ave) $25
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Midtown East **E53 Teriyaki House**
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805 3rd Ave 2nd Fl (at 50th St) $40
212 702-8816

Midtown East **Hakubai**
The Kitano Hotel 66 Park Ave (at 38th St) $66
212-885-7111

Midtown East **Haru**
240 Park Ave (at 46th St) $35
212-490-3690

Midtown East **Hatsuhana**
17 E 48th St (bet. 5th & Madison Ave) $50
212-355-3345

Midtown East **Hatsuhana Park**

Casual dining experience with authentic and fresh sushi. The north nation of premium seafood and rice is sure to please your appetite. A wide variety of appetizers is a popular among the Japanese patrons. Enjoy a relaxing time with great food in a cozy atmosphere.
237 Park Ave (at 46th St) $35
212-661-3400 www.hatsuhana.com

Midtown East **Ise 49**
151 E 49th St (bet. Lexington & 3rd Ave) $20
212-319-6978

Midtown East **Izakaya Ariyoshi**
22E E 53rd St (bet. 2nd & 3rd Ave) $25
212-319-3540

Midtown East **Izakaya Riki**
141 E 45th St (bet. 3rd & Lexington Ave) $30
212-986-5804

Midtown East **Katsu-hama**
11 E 47th St (bet. 5th & Madison Ave) $18
212-758-5808

Midtown East **Kuruma Zushi**
7 E 47th St 2nd Fl (bet 5th & Madison Ave) $110
212-317-2802

Midtown East **MEGU Midtown**
645 UN Plaza (1st Ave Bet. 47th & 48th st) $125
212-964-7777

Midtown East **Manchanko-Tei**
131 E 45th St (bet. Lexington & 3rd Ave) $14
212-986-6805

Midtown East **MOCO**

Moco Moco Lounge is now open on the 2nd floor of Moco Mon to Sat from 7pm to 2pm They now serve ramen noodles on both floors. Moco is open on Sun & Mon 5p.m-11pm Tue-Thu 5pm 1am and Fri & Sat 5pm -2pm
516A 3rd Ave. (bet. 34th & 35th St) $30
212-685-3663

Midtown East **Nada-Sushi**
135 E 50th St (bet. Lexington & 3rd Ave) $25
212-838-2537

Midtown East **Naniwa**
4 E 46th St (bet. 5th & Madison Ave) $30
212-370-4045

Midtown East **Nippon**
155 E 52nd St (bet. Lexington & 3rd Ave) $49
212 758-0228

Midtown East **Oms/b**
156 E 45th St (bet. Lexington & 3rd Ave) $9
212-922-8796

Midtown East **Onya**
143 E 47th St (bet. Lexington & 3rd Ave) $30
212 715-0460

Midtown East **Restaurant SEO**
245 E 49th St (bet. 2nd & 3rd Ave) $40
212 355-7722

Midtown East **Ringo**
205 E 45th St (bet 2nd & 3rd Ave) $50
212-867-4200

Midtown East **SAKAGURA**

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade sobe, and lunch set of soba & rice bowl are popular. The amazing ambiance situated on the basement level is perfect for couples. Private parties available
211 E 43rd St 11F (bet. 2nd & 3rd Ave) $50
212.953-7253 www.sakagura.com

Midtown East **Shaburi**
125 E 39th St (bet. Lexington & Park Ave) $30
212-867-1999

Midtown East **Shinbashi**
7 E 48th St (bet. 5th & Madison Ave) $35
212-813-1009

Midtown East **Shochu Bar Hatchan**

Conveniently located near Grand Central Station it is an oasis offering a wide selection of shochu and Japanese tapas. Enjoy drinks with yakitori and sushi served from the adjacent Yakitori East Restaurant. No cover charge. Discover your favorite shochu here
210 E 44th St (bet. 3rd & 2nd Ave) $30
212-687-5075 www.shochubarhatchan.com

Midtown East **Soba TOTTO**
211 E 43rd St 1st Fl (bet 2nd & 3rd Ave) $40
212-557-8200

Midtown East **Sushi ANN**
241 E 51st St (bet. Park & Madison Ave) $50
212-759-1780

Midtown East **Sushi Time**
821 2nd Ave (bet. 43rd & 44th St) $20
212-953-6983

Midtown East **Sushidan**
13 E 49th St (bet. 5th & Madison Ave) $45
212 758 2700

Midtown East **Takesushi**
1026 2nd Ave (bet 54th & 55th St) $35
212 355-3567

Midtown East **Tokyo**
342 Lexington Ave (bet. 39th & 40th St) $50
212-697-4330

Midtown East **Tsushima**
141 E 47th St (bet. Lexington & 3rd Ave) $40
212-207 1338

Midtown East **Udon West**
150 E 46th St (bet. Lexington & 3rd Ave) $10
212 922-9577

Midtown East **Yakiniku Izakaya Riki**

Serving authentic yakiniku (Japanese BBQ) with several kinds of red wine, sake and shochu in a romantic semi-private dining space. A private table for 5pm accommodates large parties. Now open Mon-Sat from 6pm to 4am & Sun 5:30pm until 10:30pm
250 E 52nd St (bet. 2nd & 3rd Ave) $30
212-924-4255

Midtown East **Yakitori East**
210 E 44th St (bet. 2nd & 3rd Ave) $20
212-687-5075

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12:00pm-1:30am Sun. & Mon. till 11:30pm
And Visit Our Other Location:
NOODLE CAFE Zen
31 St. Marks Place Bet 2nd & 3rd

Midtown East **Yakitori Taro**

Taro's is the newest Yakitori spot in Midtown. Menu showcases every imaginable part of chicken, meticulously seasoned and grilled to perfection. Open late until 3:30am and many additional late night dishes like Miso Ramen are available.

248 E. 52nd St. 2FL (bet. 2nd & 3rd Ave.) **$44**
212-813-1100 www.taronyc.com

Midtown East **YAMA Restaurant**
308 E. 48th St. (bet. 1st & 2nd Ave.) **$37**
212-355-3370

Midtown East **Yummy Sushi**
675 3rd Ave. Food Court, Lower Level **$7**
212-986-6801

Korea Town

Korea Town **Ichi Umi Restaurant**
6 E. 32nd St. (bet. Madison & 5th Ave.) **$25**
212-725-1333

Korea Town **Toyama Sushi**
11 W. 36th St. (bet. 5th and 6th Ave.) **$22**
212-967-9541

Chelsea

Chelsea **Daioh Sushi**
300 W. 23rd St. (bet. 7th & 8th Ave.) **$30**
212-727-0880

Chelsea **ENNJU**
20 E. 17th St. (bet. 5th Ave. & Broadway) **$10**
646-336-7004

Chelsea **Iron Sushi**
440 3rd Ave. (bet. 30th & 31st St.) **$29**
212-447-8822

Chelsea **Izakaya Ten**
237 10th Ave. (bet. 22nd & 23rd St.) **$25**
212-627-7777

Chelsea **Matsuri**
369 W. 16 St. (at 9th Ave.) **$30**
212-243-6400

Chelsea **Momoya Chelsea**
185 7th Ave. (at 21st St.) **$40**
212-389-4486

Chelsea **Monster Sushi**
168 W. 23rd St. (bet. 6th & 7th Ave.) **$30**
212-620-9131

Chelsea **MORIMOTO**
88 10th Ave. (bet. 15th and 16th St.) **$90**
212-989-8883

Chelsea **Naka Naka**
458 W. 17th St. (bet. 9th & 10th Ave.) **$50**
212-929-9544

Chelsea **Rack-n-Sake NY**
136 W. 25th St. (bet. 6th & 7th Ave.) **$30**
212-255-7253

Chelsea **Tenoki Tavern**
Gansevoort Hotel 18 9th Ave. (at 13th St.) **$50**
212-660-6766

Chelsea **Tebeya**
144 W. 19th St. (bet. 6th & 7th Ave.) **$10**
212-924-3335

Gramercy

Gramercy **15 EAST**
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.) **$80**
212-647-0015

Gramercy **Ai Sushi**
519 3rd Ave. (bet. 34th & 35th St.) **$20**
212-686-2055

Gramercy **Aki Sushi**
121 E. 27th St. (bet. Lex. & Park Ave. S.) **$30**
212-213-5858

Gramercy **BUTAI**
115 E. 14th St. (bet. Park Ave. & Irving Pl.) **$38**
212-387-0885

Gramercy **Choshi**
77 Irving Place. (at 19th St.) **$20**
212-420-1418

Gramercy **Hamachi**
34 E. 20th St. (bet. Broadway & Park Ave.) **$17**
212-420-9608

Gramercy **Hasa**
346 1st Ave. (at 20th St.) **$30**
212-598-9988

Gramercy **Haru**
220 Park Ave. South (at 19th St.) **$39**
646-429-0789

Gramercy **JAPONAIS**
111 E. 14th St. (bet. Irving Pl. & Park Ave. S.) **$65**
212-260-2020

Gramercy **Kaiten Sushi East**
309 3rd Ave. (bet. 26th & 27th St.) **$15**
212-889-2326

Gramercy **Mishima**
164 Lexington Ave. (bet. 30th & 31st St.) **$25**
212-532-0505

Gramercy **Momokawa**
157 E. 29th St. (bet. Lexington & 3rd Ave.) **$45**
212-684-7830

Gramercy **SABURI**

It's the only restaurant in NY serving Wafu-chuka - Japanese style Chinese cuisine with a healthy twist. A veteran owner chef who worked under the Iron Chef Chinese cuisine likes you've never experienced before. Enjoy Chinese cuisine like you've never experienced before.

158 Lexington Ave. (bet. 30th & 31st St.) **$25**
212-481-7766 www.saburinyc.com

Gramercy **Sushi SAMBA**
245 Park Ave. South (bet. 19th & 20th St.) **$35**
212-475-9377

Gramercy **Sushi Sen-nin**
30 E. 33rd St. (bet. Madison & Park Ave. S.) **$40**
212-889-2208

Gramercy **Tatekawa Ramen**
19 Lexington Ave. (bet. 23 & 22nd St.) **$12**
212-777-2833

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) **$20**
212-475-0866

West Village

West Village **aki on west 4**
191 W. 4th St. (bet. 6th & 7th Ave.) **$44**
212-989-5440

West Village **Blue Ribbon Sushi**
97 Sullivan St. (bet. Prince & Spring St.) **$51**
212-343-0404

West Village **Hakata Tonton**
61 Grove St. (bet. 7th Ave. & Bleecker St.) **$25**
212-242-3539

West Village **Marami**
546 LaGuardia Pl. (bet. Bleecker & W. 3rd St.) **$30**
212-674-7055

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Plate 3	Ginkgo Nut, Okura & Satoimo (Taro) Potato
Plate 4	Chicken Thigh Skewer & Tsukune (Ground chicken skewer)
Plate 5 Seafood	Your choice of Seafood or Meat King Crab Leg, Fillet of fish of the day & Roasted Rice Ball
Plate 5 Meat	US Kobe Beef Skewers

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West Village — Cho Chu San

A neighborhood restaurant perfect for a get together with friends and family. They offer their rather traditional home cooking including many organic and healthy options at affordable prices. Student discount available.

15 West 8th St. (bet. 5th & 6th Ave.) $25
212-473-3333 www.chochosanrestaurant.com

West Village — Miyagi

220 W. 13th St. (bet. 7th & Greenwich Ave.) $20
212-620-3630

West Village — Nagomi

179 Prince St. (bet. Thompson & Sullivan St.) $35
212-387-8230

West Village — Raman Takumi

90 University Pl. (bet. 11th & 12th St.) $13
212-229-1485

West Village — Rockmeisha

11 Barrow St. (bet. W. 4th & Bleecker St.) $35
212-675-7775

West Village — Soto

357 Sixth Ave. (bet. W. 4th & Washington Pl.) $45
212-414-3088

West Village — Sushi Mambo

255 Bleecker St. (Cornelia St. & Leroy St.) $18
212-675-5885

West Village — Tamoa Sushi

172 Thompson St. (Bleecker & Houston St.) $30
212-777-9348

West Village — Ushiwakamaru

136 W. Houston St. (MacDougal & Sullivan) $80
212-228-4181

West Village — YAMA on Carmine St.

349-40 Carmine St. (bet. Bleecker & Bedford) $37
212-989-3330

East Village

East Village — Ashiya

157 1st Ave. (bet. 10th & 11th St.) $15
212-505-3348

East Village — Avenue A Asian World

Avenue A Sushi and Main Thai Café are now Avenue A Asian World! Our versatile space offers fresh sushi in a funky ambience with a large lounge displaying local artworks and true Thai food in a cozy atmosphere. Well as for a party or a relaxing sit down dinner.

103-105 Avenue A (bet. E. 6th & 7th St.) $20
212-982-8109 / 533-2922

East Village — BOND STREET

6 Bond St. (bet. Broadway & Lafayette St.) $40
212-777-2500

East Village — Cha-An

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. Daily Special Set for lunch or dinner goes well with sake. Traditional tea ceremony in Sukiya-style (tearoom tea ceremony) is available by reservation.

230 E. 9th St. 2nd Fl. (bet. 2nd & 3rd Ave.) $20
212-228-6030 www.chanteahouse.com

East Village — Chiyono

329 E. 6th St. (bet. 1st & 2nd Ave.) $15
212-673-3984

East Village — Gyu-Kaku

34 Cooper Sq. (bet. 5th & 6th St.) $40
212-475-2985

East Village — Curry-Ya

Your burger will undoubtedly be selected at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate vibe or ambiance makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.

214 E. 10th St. (bet. 1st & 2nd Ave.) $20
646-602-9773 www.mycurry-ya.com

East Village — GO Restaurant

Serving lunch from Wed to Sun. Lunch combo ($9.45) includes udon, salad and a choice of chirashi, unagu, salmon skin or tekka don. Bento box ($7.95) comes with salmon teriyaki, hamburger steak or either entree. For a drink, sake & Sapporo. See combos only $5.

30 St. Marks Pl. (bet. 2nd & 3rd Ave.) $18
212-254-5510

East Village — Hasaki

210 E. 9th St. (bet. 2nd & 3rd Ave.) $35
212-473-3327

East Village — IPPUDO NY

65 4th Ave. (bet. 9th & 10th St.) $20
212-388-0088

East Village — Japanica

100 University Pl. (at 12th St.) $40
212-243-7752

East Village — JEWEL BAKO

239 E. 5th St. (bet. 2nd & 3rd Ave.) $45
212-979-1012

East Village — Kambi Ramen House

351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1366

East Village — Kamui Oen

1st Avenue A (bet. 11th & 12th St.) $25
212-777-2095

East Village — Kasadela

647 E. 11th St. (bet. Ave. B & C) $30
212-777-1582

East Village — Kenka

25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-254-6363

East Village — Kyo Ya

94 E. 7th St. (bet. 1st Ave. and Ave. A) $35
212-982-4140

East Village — Matsukada

104 2nd Ave. (bet. 6th & 7th St.) $15
212-260-3939

East Village — Matsukada

104 2nd Ave. (bet. 6th & 7th St.) $15
212-260-3939

East Village — May Chan Ramen

119 2nd Ave. (at 7th St.) $16
212-982-4295

East Village — May's Place Sushi

121 2nd Ave. (bet. 7th & St. Marks St.) $10
212-533-6448

East Village — Menkui-Tei

#3 Cooper Sq. (bet. 7th & St. Marks Pl.) $10
212-228-4152

East Village — Noodle Cafe Zen

In the heart of East Village, Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on our All Day 50% OFF discount on all sushi or sushi rolls for an order over $16 and the late night happy hour after 10pm.

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-2656 www.zensushinyc.com

12pm~4:30pm
Lunch Special: $6.95
Tori nan (chicken) Udon
Niku nan (pork) Udon
all day
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Mini Unadon
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IPPUDO NY
65 4th Ave (bet. 9th & 10th)
212.388.0088

East Village **MINCA**
536 E. 5th St. (bet. Ave. A & B) $10 L
212-505-9001

East Village **Netori**
56 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village **Nori**
129 2nd Ave. (bet. 7th and St. Marks Pl.) $20 M
212-677-4825

East Village **OH! Toisho**
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-673-1300

East Village **Otafuku**

A tiny vendor-like joint, Otafuku specializes in popular Japanese comfort food. Takoyaki, octopus dough and Okonomi yaki pancakes as well as Tan yaki and Do fuku mori noodles filled with red bean paste. Our food will make you feel like you are in downtown Tokyo.
238 E. 9th St. (bet. 2nd & 3rd Ave.) $6 L
212-979-2733

East Village **Rai Rai Ken**

Have you ever seen the movie Tampopo? — a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience this real Tokyo ramen with our MISO. Don't forget our homemade gyoza too. We guarantee the most delightful experience!
214 E. 10th St. (bet. 1st & 2nd Ave.) $15 L
212 477 7030

East Village **Robataya NY**
231 E. 9th St. (bet. 2nd & 3rd Ave.) $25 M
212-979-9774

East Village **Soke Bar Oechel**
240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Sake Bar Satsko**
202 E. 7th St. (bet. Ave. B & C) $25
212-614-0333

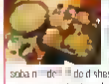
East Village **Sapporo East**
164 1st Ave. (at 10th St.) $17
212-260-1330

East Village **Satagaya (St. Marks Pl.)**
34-A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13 L
212-987-7558

East Village **Shabu-Tatsu**
216 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-477-2972

East Village **Sobakoh**

Sobakoh offers 100% hand made soba noodles and our savory dipping sauce is prepared with thick bonito flakes, a true rarity. Combine buena soba and donburi dish are $11-$14.50 for lunch. 4-Course Early Bird Special ($19.50) is served until 7pm.
309 E. 5th St. (bet. 1st & 2nd Ave.) $15 L
212-254-2244 www.compassrosecs.com/sobakoh

East Village **SOBAYA**

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba noodle dishes and dessert. Daily special appetizers and sake selection available for dinner.
229 E. 9th St. (bet. 2nd & 3rd Ave.) $20 L
212-533-6965 www.sobaya-nyc.com

East Village **Souen Noodle**
328 E. 6th St. (bet. 1st & 2nd Ave.) $12 L
212-308-1155

East Village **Souen Restaurant**
28 E. 13th St. (bet. Univ. s ty Pl. & 5th Ave.) $20 L
212-627-7150

East Village **Sushi Anyoshi**
610 Broadway (bet. 11th & 12th St.) $30 L
212-388-1884

East Village **Sushi Lounge**

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 30% off on all sushi or sushi rolls for an order over $18. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm.
132 St. Marks Pl. (bet. 1st Ave. & Ave. A) $12 L
212-598-1188 www.sushiloungenyc.com

East Village **Takahachi**
85 Ave. A (bet. 5th & 6th St.) $20
212-505-9524

East Village **Teriyaki Boy**
218 E. 10th St. (bet. 1st & 2nd Ave.) $7 L
212-677-6058

East Village **Typhoon**
79 St. Marks Pl. (bet. 1st & 2nd Ave.) $15
212-979-2980

East Village **Udon West**
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 L

East Village **Umenoie**

Umenoie is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts.
86 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumenoie.com

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Yakiniku West**
218 E. 9th St. (bet. 2nd & 3rd Ave.) $25
212-979-9238

East Village **Yakitori Toisho**
53 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5088

East Village **Yoshi Sushi**
131 Avenue A (bet. St. Marks Pl. & 9th St.) $18 L
212-420-0909

Lower Manhattan

Lower Mhn **Bento Nouveau**

We offer high quality Japanese meal made fresh to go. With the motto "fast, cheap and delicious" we are here to provide ready-to-eat Japanese meals and snacks that are delicious and healthy for you. Sushi, bento box and noodles are available.
173 Broadway (at Courtland St.) $8 L
212-437-9744

Lower Mhn **Bento Nouveau**

Located a few steps away from Battery Park, we offer authentic Japanese ready-to-eat meals and snacks that are delicious and healthy for you. Our sushi, bento box and noodles are prepared fresh and you can dine in or take your meal to the park to enjoy the view.
32 Broadway (at Morris St.) $8 L Sa,Su
212-747-0994

Ramen Setagaya St. Marks is now the official New York branch of Ramen Setagaya Japan. This location is the only restaurant in the U.S. directly operated by Tsukasa Maeshima, a critically acclaimed ramen chef and the owner of Ramen Setagaya Japan. Chef Maeshima regularly flies to NY to ensure the flavor is true to his original. New and limited menu items will be available this spring.
Vegetable Ramen
Lunch: $8.5
Dinner: $10
RAMEN SETAGAYA
34 St. Marks Pl. (bet 3rd & 2nd Aves.) 212-387-7959

Lower Mhn **Azabu Sushi**
428 Greenwich (basement of Greenwich Grill) 212-274-0428 $50 L

Lower Mhn **Cube 63**
63 Clinton St (bet Stanton & Rivington) 212-228-6751 $21 Su

Lower Mhn **EN Japanese Brasserie**
435 Hudson St (at Leroy St) 212-647-9196 $40 L

Lower Mhn **Greenwich Grill**
428 Greenwich St (bet Vesty & Laight St) 212-274-0428 $50 L

Lower Mhn **Hiroko's Place**
75 Thompson St (bet Spring & Broome St) 212-625-1303 $15 L

Lower Mhn **Isa Downtown**
56 Pine St (bet William & Pearl St) 212 785-1600 $38 Su L

Lower Mhn **Kajitsu**
21 South End Ave (at W Thames St) 212-786-3888 $25 L

Lower Mhn **Matsugen**
241 Church St (at Leonard St) 212-925-0202 $44 L

Lower Mhn **MEGU New York**
52 Thomas St (Church & W Broadway) 212-964-7777 $125

Lower Mhn **Mottsu**
285 Mott St (bet E Houston & Prince St) 212-343-9017 $25 L

Lower Mhn **NINJA**
25 Hudson St (bet Duane & Reade St) 212-274-8500 $35

Lower Mhn **NOBU**
105 Hudson St (at Franklin St) 212-219-0500 $100 L

Lower Mhn **NOBU NEXT DOOR**
105 Hudson St (Franklin & N Moore St) 212-334-4445 $75

Lower Mhn **Omen**
113 Thompson St (bet Prince & Spring Sts) 212-925-8923 $30

Lower Mhn **Quickly Shabu Shobu**
2375 Grand St (Bowery and Chrystie St) 212-431-0999 $13 L

Lower Mhn **Rosanjin**
141 Duane St (bet Church & W Broadway) 212-346-7999 $80 Su

Lower Mhn **Sachiko's on Clinton**

High-end yet affordable authentic-feeling Japanese sushi/sake restaurant in the heart of LES with tranquil garden for outside dining. Perfect for private parties, business meetings, birthday parties and holiday events. Delivery and catering services available.
25 Clinton St (bet E Houston & Stanton St) 212-253-2900 www.sachikosconclinton.com $33 M

Lower Mhn **Souen Restaurant**
210 6th Ave (at Prince St) 212-807-7421 $20 L

Lower Mhn **Soy**
102 Suffolk St (bet Delancy & Rivington) 212 253-1158 $14 Su L

Lower Mhn **Suteishi**
24 Peck Slip (bet Water & Front Sts) 212-766-2344 $20 L

Lower Mhn **Takahachi Tribeca**
145 Duane St (Church & W Broadway) 212-571-1830 $35 L

Lower Mhn **Tokyo Bar**
277 Church St (bet White & Franklin) 212-966-2767 $25

Lower Mhn **Tokyo Lunch**
10 John St (bet Nassau St & Broadway) 212-608-1394 $10 Su L

Lower Mhn **Yushi**
250 Vesey St (4 World Financial Center) 212-945-3096 $12 L

Lower Mhn **Zutto**
77 Hudson St (bet Jay & Harrison St) 212-233-3287 $20 L

Brooklyn

Brooklyn **1 or 8**
66 South 2nd St (bet Wythe & Kent Ave) 718-384-2152 $26 M

Brooklyn **Blue Ribbon Sushi**
278 5th Ave (bet 1st St & Garfield Pl) 718-840-0401 $55

Brooklyn **Bozu**

Japanese fusion tapas restaurant offering homemade infused Japanese spirits and more than 20 varieties of sake. Try our famous sushi bombs which are decorated sound sushi. A huge heated patio available! 6pm-12am (Mon-Thu, Sun) 6pm-1am (Fri & Sat)
296 Grand St (bet Havemeyer & Roebling) 718-384-7770 www.bozu.com $30

Brooklyn **Cube 63**
294 Court St (at Rahe St) 718-243-2208 $20 Su

Brooklyn **Gaida**
331 Flatbush Ave (on Flatbush Ave.) 718-638-8666 $20

Brooklyn **Hakona**
201 Fifth Ave (bet Union & Berkeley) 718-230-5696 $25 L

Brooklyn **Hibino**
333 Henry St (Grand & Montgomery St) 718-260-8052 $35 Su L

Brooklyn **Iron Chef House**
92 Clark St (bet Henry St & Monroe Pl) 718-858-3517 $15 L

Brooklyn **Kappo Soke House**
388 5th Ave (bet 6th & 7th Ave) 718-832-2970 $30 L

Brooklyn **Ki Sushi**
122 Smith St (bet Dean & Pacific St) 718-935-0575 $30 L

Brooklyn **Mizu**
192 Bedford Ave (bet 6th St & 7th St) 718-782-6858 $20 L

Brooklyn **Osaka**
272 Court St (bet Butler & Douglass St) 718-643-0044 $35 L

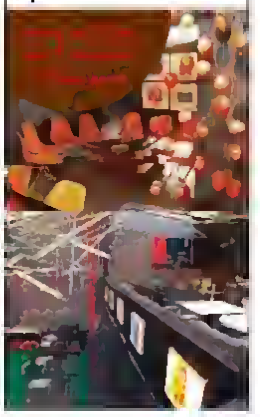
Brooklyn **qoo Rabeta**
367 Metropolitan Ave (at Havemeyer St) 718-384-5483 $25

Brooklyn **Sakura 6**
937 Manhattan Ave (Calyer St & Noble) 718-349-7962 $10 L

Brooklyn **Sapporo Haru Japonese**
822 Manhattan Ave (Dupont & Nassau Ave) 718-389-9721 $16 L

Brooklyn **Sui Ren**
302 Metropolitan Ave (Dupont & Roebling) 718-218-7978 $25 M

bozu
296 Grand St.
Brooklyn NY 11211
718.384.7770
www.oibozu.com
6pm-12am Mon thru Thurs, Sun
6pm-1am Fri & Sat



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www.chopsticksny.com

Brooklyn **Supercore**
305 Bedford Ave (bet. S 1st & S 2nd St.) $20 L
718-302-1629

Brooklyn **Taro Sushi**
446 Dean St (bet. 5th Ave & Flatbush Ave) $20 L
718-398-0772

Brooklyn **Tanzan**
7116 19th Ave (at 71st St.) $30 L
718-621-1238

Brooklyn **Yamato**
168 7th Ave. (bet. Garfield & 1st St.) $18 L
718-840-0088

Brooklyn **Zankichi**

Since 2005 Zankichi has been offering Tokyo-style seasonal small plates to-kemma ok Japanese as well as New Yorkers who crave authentic Japanese cul nary experience beyond sushi. Hidden away in their encased some-pr-vate dining booths diners can savor the 9-course Omakase tasting menu and indulge in premium sake from one of the most el te sake selections in the city. -Guests must be 14 years or older to be accommodated

77 North 6th St. (@ Wythe Ave.) $40
718-384-4985 www.zank chi.com M Tu

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.) $20 M
718-398-8898

Queens

Queens **ARIYOSHI**
41-13 Queens Blvd (bet. 41st & 42nd St.) $18 L
718-937-3288

Queens **go wasabi**
34-02 30th Ave (at 34th St.) $23 L
718-204-7354

Queens **KATSUNO**
103-01 Metropolitan Ave. (at 71st Rd.) $35 M
718-575-4033

Queens **Kyoto Sushi**
153-11 Union Tpk (at 153rd St.) $25 L
718-380-7777

Queens **Momiji Restaurant**
37-04 Ditmars Blvd (at 37th St.) $20 L
718-626-0698

Queens **Setagaya (Flushing)**
37-02 Prince St. Queens, NY 11354 $13 L
718-321-0290

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave (at 80th St.) $20 L
718-326-8704

Queens **SUSHI ISLAND**
87-18 Queens Blvd., Elmhurst, NY 11373 $20 L
718-803-3033

Long Island

Long Island **Akari**
2063 Merrick Rd. Merrick, NY 11566 $20 L
516-378-3588

Long Island **Bamboo**
2105 Northern Blvd. Munsey Pk. NY 11030 $30 L
516-627-3400

Long Island **Bamboo**
920 Merchant's Concourse Westbury, NY $30 L
516-222-8091

Long Island **Bonkai**
14 Elm St. Huntington, NY 11743 $40 L
631-673-0400

Long Island **Inatome Steak House**
8 5th St. Valley Stream, NY 11581 $28 L
516-872-0419

Long Island **Isono**
214 Jericho Tpk. Floral Park, NY 11001 $25 Su L
516-437-4552

Long Island **Koban Restaurant**
2016 Merrick Rd. Merrick, NY 11566 $30 L
516-223-9200

Long Island **Koiso**
540 Westbury Ave. Carle Place, NY 11514 $36 L
516-333-3434

Long Island **KuraBarn**
473 New York Ave. Huntington, NY 11743 $30 M L
631-673-0080

Long Island **Kurofuna**
77 Commack Rd. Commack, NY 11725 $22 Su L
631-493-1075

Long Island **Mumon Restaurant**
1300 Franklin Ave. Garden City, NY 11530 $35 L
516-747-3388

Long Island **Nagashima**
12 A 1 Jericho Tpk. Jericho, NY 11753 $25 Su L
516-338-0022

Long Island **Rock-n-Sake Port WA**
99 Main St. Port Washington, NY 11050 $30 L
516-883-7253

Long Island **Sapporo**
3266 Merrick Rd. Wantagh, NY 11793 $35 L
516-785-3853

Long Island **Sea Restaurant**
23 Main Street, Sag Harbor, NY 11963 $40 L
631-725-1774

Long Island **Shiro of Japan**
401 Old Country Rd. Carle Place, NY 11514 $20 L
516-997-4770

Long Island **SUSHI ICHI**
700 N Country Rd. Setauket, NY 11733 $25 L
631-689-3111

Long Island **TAIKO Restaurant**
15 S. Village Ave. Rockville Centre, NY $30 M L
516-678-6149

Long Island **Taka Sushi**
821 Common Ave. Westbury, NY 11590 $20 M L
516-876-0033

Long Island **Taka Sushi**
1085 Broadway Woodmere, NY 11598 $20 Su L
516-569-3600

Long Island **Taniga**
134 Jericho Tpk. Floral Park, NY 11001 $20 L
516-352-1116

Long Island **Restaurant Yamaguchi**

Since 1988, serving the locals authentic Japanese home cooking and fresh sushi. You will savor, ate their authenticity and generous portions. Aside from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons.

63 Main St. Port Washington, NY 11050 $25 L
516-883-3500

Long Island **Yuki's Palette Too**
151 Merrick Ave. Merrick, NY 11566 $25 Su L
516-867-8743

The Bronx

The Bronx **OHANA**
500 City Island Ave. Bronx, NY 10464 $36 L
718-885-0700

Westchester

Westchester **Hajime**
257 Halstead Ave. Harrison, NY 10528 $30 M L
914-777-1543

Westchester **Momiji**
261 Halstead Ave. Harrison, NY 10528 $20 Tu L
914-835-1078

Westchester **Nanase**
522 Mamaroneck Ave. White Plains, NY 10605 $50 W
914-285-5351

Westchester **Nishi**
473 Ashford Ave. Ardsley, NY 10502 $20 Su L
914-693-2500

Westchester **Nada**
200 Hamilton Ave. White Plains, NY 10601 $25 L
914-949-0690

Westchester **Sakura**
56 Garth Rd. Scarsdale, NY 10583 $20 L
914-723-7757

Westchester **Taato**
835 White Plains Rd. Scarsdale, NY 10583 $10 Su L
914-725-0100

Westchester **Tsuru**
259 N Central Ave. Hartsdale, NY 10530 $30 Tu L
914-761-0057

Upstate

Upstate **Kiko House**
1187 E Washington Ave. Pearl River, NY $25 M L
845-735-8665

Upstate **Sakurabana NY**
328 Route 59 Central Nyack, NY 10960 $20 L
845-727-3939

Connecticut

Connecticut **Ahis**
351 Greenwich Ave. Greenwich, CT 06830 $25 L
203-862-9100

Connecticut **Fuji Garden Steak House**
215 Liberty St. Pawcatuck, CT 06379 $30 Tu L
860-599-1155

Connecticut **Kazu**
94 N Main St. Norwalk, CT 06854 $25 L
203-866-7492

Connecticut **KU**
95 E Putnam Ave. Cos Cob, CT 06807 $35 L
203-422-6313

New Jersey

New Jersey **Akai Sushi Lounge**
11 N. Dean St. Englewood, NJ 07631 $18 L
201-541-0013

New Jersey **Aoyama**
1982 Washington Valley Rd. Martinsville, NJ $35 M L
732-271-2558

New Jersey — Asahi Japanese
1475 Bergen Blvd, Fort Lee, NJ 07024 — $17 To
201-944-5113

New Jersey — Daimatsu
960 Mountain Ave, Mountainside, NJ 07092 — $20 M
908-233-7595

New Jersey — Higo Botten
2024 Center Ave, #J & K, Fort Lee, NJ 07024 — $10 L
201-461-5485

New Jersey — Ichi Umi Kestaurant
352 Menlo Park, Edison, NJ 08837 — $25 L
732-906-2370

New Jersey — ICHIBAN
776 Bloomfield Ave, W Caldwell, NJ 07006 — $20
973-808-7179

New Jersey — Ichiban
414 Hackensack Ave, Hackensack, NJ 07601 — $30 L
201-443-0301

New Jersey — Italian Tomato (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 — $7 L
201-941-9113

New Jersey — Izakaya Don
671 Palisade Ave, Cliffside Park, NJ 07010 — $25 To
201-941-9400

New Jersey — KIKU
365 Rt. 17 South, Paramus, NJ 07652 — $45 L
201-265-7200

New Jersey — Komegashi
103 Montgomery St, Jersey City, NJ 07302 — $25 L
201-433-4567

New Jersey — Komegashi too

Located in waterfront Jersey City, Komegashi has the most gorgeous view overlooking Manhattan skyline, offers exciting sushi selections. Try our Crash Royale, the freshest pick from the chef with selections from Japan and domestic. Only 5 min. PATH from NYC!
99 Town Sq. Place, Jersey City, NJ 07310 — $30 S L
201-533-9868 www.komegashi.com

New Jersey — Lounge Zen
254 Degraw Ave, Teaneck, NJ 07666 — $30 M
201-862-8665

New Jersey — Masa Sushi & Grill
91 W Allendale Ave, Allendale, NJ 07401 — $30 L
201-934-6616

New Jersey — Matsushima
595 River Rd, Edgewater, NJ 07020 — $35 L
201-945-9450

New Jersey — Monster Sushi
385 Springfield Ave, Summit, NJ 07901 — $28 L
908-598-1100

New Jersey — Pinehill
123 Paramus Rd, Paramus, NJ 07652 — $20 L
201-843-0170

New Jersey — Princeton Tomo Sushi

Visit this cozy kitchen and taste some of the most refined cate. Japanese cuisine around. From truly authentic to delectably creative, everything is prepared with a sense and passion for fine food. Its casual setting and affordable prices make TOMO a rare find.
236 Nassau St, Princeton, NJ 08540 — $20 Su L
609-924-0478 www.princetontomo.com

New Jersey — Sakura-bana
43 Franklin Ave, Ridgewood, NJ 07450 — $28 L
201-447-4525

New Jersey — Sentohko (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 — $10 L
201-941-1004

New Jersey — Sanuki Sando (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 — $6 L
201-941-3113

New Jersey — Shina
458 Anderson Ave, Cliffside Park, NJ 07010 — $40 L
201-941-4333

New Jersey — Sugi
2117 Rt 4 E, Round, Fort Lee, NJ 07024 — $22 Su L
201-461-8036

New Jersey — Tomos Cuisine
113 Rt. 23 S, Little Falls, NJ 07424 — $20 M L
973-837-1117

New Jersey — UKI UKI
417 E Ridgewood Ave, Paramus Pk, NJ 07652 — $15 L
201-967-6443

New Jersey — Umeya
156 Piermont Rd, Cresskill, NJ 07626 — $25 M
201-816-0511

CAFE

Upper West — Beard Papa's Upper W.
2167 Broadway (at 76th St.) — Cream Puffs
212-799-3770

Upper East — Choux Factory
1605 1st Ave. (bet. 87th & 88th St.) — Cream Puffs
212-249-2023

Midtown West — Cafe Zaiya Midtown W.
1073 6th Ave. (bet. 40th & 41St.) — Bakery
212-764-6795

Midtown West — Minomoto Kitchoon
608 Fifth Ave. (49th St. bet 5th & 6th) — Confectionery
212-489-3747

Midtown East — Cafe Zaiya Midtown E.
18 E. 41 St. (bet. 5th & Madison Ave.) — Bakery
212-779-0600

Midtown East — Choux Factory
965 1st Ave. (bet 49th & 50th St.) — Cream Puffs
212-223-0730

Midtown East — Washoku Cafe
9 E. 37th St. (bet. 5th & Madison Ave.) — Sushi / Hot deli
212-686-2233

West Village — Beard Papa's W. Village
5 Carmine St. (bet. 6th Ave. & Bleecker St.) — Cream Puffs
212-989-8155

East Village — Cafe Zaiya East Village
89 Cooper Sq. (at St. Marks St.) — Bakery
212-253-5700

East Village — Chikalicious
203 E 10th St. (bet. 1st & 2nd Ave.) — Dessert Bar
212-995-9511

East Village — PANYA
10 Stuyvesant St (bet. 2nd & 3rd Ave.) — Bakery
212-777-1390

Lower Mhn — Rheon Cafe
186 Spring St. (Sullivan & Thompson St.) — Cafe
212-966-7040

New Jersey — Gateaux Bakery
434 Kinderkamack Rd, Rivervadge, NJ 07661 — Bakery
201-634-1131

New Jersey — Minomoto Kitchoon
595 River Rd, Edgewater, NJ — Confectionery
201-313-9338

New Jersey — Parisianne
250 Main St, Fort Lee, NJ 07024 — Bakery
201-592-9778

KARAOKE

Upper East — Box Snack Riki
141 E. 45th St. 2Fbet. Lex. & 3rd Ave.) — $10/h $30 nonwn
212-986-5612

Upper East — Iggy's
1452 2nd Ave (bet. 75th & 76th St.) — No charge
212-327-8043

Midtown West — Japas 55
253 W 55th St. (bet. Broadway & 8th Ave.) — $/h /person
212-765-1210

Midtown East — Japas 27
356 3rd Ave. (bet. 26th & 27th St.) — $5/h /person
212-889-2323

Midtown East — Japas 38
9 E. 38th St. (bet. 5th & Madison Ave.) — $6/h /person
212-679-4040

Midtown East — Karaoke Duet 48
304 E. 48th St. (bet. 1st & 2nd Ave.) — $4/h /person
212-753-0030

Midtown East — Karaoke Top Tunes
303-305 E. 53rd St. (bet. 1st & 2nd Ave.) — $6/hr / person
212-758-3118

Korea Town — Chorus Karaoke
25 W. 32nd St. 3FL (bet. Broadway & 5th Ave.) — $2/song $40/room
212-967-8244

Korea Town — Gagopa Karaoke
28 W. 32nd St. (Broadway & 5th Ave.) — $7/h /person
212-967-6353

Korea Town — Grammy Karaoke
23 W. 32nd St. (bet. Broadway & 5th Ave.) — $5/hr /person
212-629-7171

Korea Town — iBop Karaoke
25 W. 35th St. 3rd Fl. (bet. 5th and 6th Ave.) — $5/h
646-752-4656

Korea Town — Karaoke Duet 35
53 W. 39th St. 2nd Fl. (bet. 5th & 6th Ave.) — $4/h /person
646-473-0828

Korea Town — MK
11 W. 32nd St. 5th Fl. (Broadway & 5th Ave.) — $40/h /room
212-564-3436

Korea Town — Kadin Star Karaoke
3 W. 35th St. (bet. 5th & 6th Ave.) — $25/h /person
212-564-2520

Korea Town — Tinga Tinga Karaoke
102 Madison Ave. 4th Fl. (bet. 32nd & 33rd St.) — $40/h /room
212-213-0875

Korea Town — Toto Music Studio
36 W. 32nd St. # 5 (bet. 5th & 6th Ave.) — $k/h
212-564-6644

Chelsea — Karaoke One7

We offer the city's largest song select on of over 80,000 in 13 different languages and new songs are added monthly. Sing at the bar for $2 per song or enjoy in a private room for $5/h per person. A variety of drinks available from the bar. Drinks are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5am). *May close early on weekdays with notice.
23 W 17th St (bet. 5th & 6th Ave.) — $2/song
212-675-3527 www.karaoke17.com

West Village — Apple Restaurant
17 Waverly Pl (bet. Greene & Mercer St.) — $10/cover /room
212-473-8808

West Village — Karaoke Cave
8 East 13th St (bet. 5th Ave. & University Pl.) — min $45 /room
646-250-5770

East Village — Planet Rose
219 Avenue A (bet. 13th & 14th St.) — $2/song
212-353-9500

East Village — Second on Second
27 2nd Ave. (at 1st & 2nd St.) — $30/h /room
212-473-2822

East Village — Sing Sing (Ave. A)
SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A. Sing Sing offers a bar/lounge and 15 private rooms for karaoke. It is a perfect place for a get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS
81 Avenue A (bet. 5th & 6th St.) — $7/h per person
212-674-0700 www.karaokesingsing.com

East Village — Sing Sing (St. Marks)
SING-SING KARAOKE ST MARKS

Conveniently located near St. Marks Street in the heart of the East Village. Sing Sing is a Karaoke lounge with 10 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1 0DPM-4 00AM. Party@karaokesingsing.com
9 St. Marks Pl. 2nd Fl (bet. 2nd & 3rd Ave.) — $7/h per person
212 387 7800 www.karaokesingsing.com

Lower Mhn — Asia Roma Bar & Lounge
40 Mulberry St. (at Worth St.) — No charge
212-385-1133

Lower Mhn — Bmy Karaoke Bar
8 Thompson St. 2Fl (bet. 6th Ave. & Canal St.) — $30/h /box
212-334-5450

Lower Mhn — Mott Karaoke Lounge
43 Mott St. (bet. Bayard St & Pell St.) — min $30 /room
212-693-0004

Brooklyn — 100 Fun
932 80th St. (5th Ave & Fort Hamilton Pky) — $40/h /room
718-436-8683

Queens — Karaoke Shout

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32-45 Steinway St. (bet. 34th Ave. & 35th Way) — $8/h person
718-569-0010 karaokeshout.com

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

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Upper West — Ivy's Cafe
154 W 72nd St (B'way & Columbus Ave) $23
212.787.3333

Upper West — Ollie's
1991 Broadway (bet. 67th & 68th St.) $15
212-595-8161

Upper West — Ollie's
2957 Broadway (at 116th St.) $15
212-932-9300

Upper West — Shun Lee West
43 W. 65 St. (Columbus & Central Pk W.) $52
212-595-8895

Upper East — Cafe Evergreen
1288 1st Ave. (bet. 69th & 70th St.) $30
212-744-3228

Upper East — Chef Ho's
1720 2nd Ave. (bet. 89th & 90th St.) $25
212-348-5444

Upper East — Hunan Balcony
1680 3rd Ave. (bet. 92nd & 93rd St.) $18
212-517-2088

Upper East — Lin's Noodle & Grill
1500 3rd Ave. (bet. 84th & 85th St.) $22
212-639-1313

Upper East — Our Place Cuisineu
1444 3rd Ave. (bet. 81st & 82nd St.) $25
212-288-4999

Upper East — Philippe
33 E. 60th St. (bet. Madison & Park Ave.) $40
212-644-8085

Upper East — Phoenix Gerden
242 E. 40th St. (bet. 2nd & 3rd Ave.) $20
212-983-8888

Upper East — Pig Heaven
1540 2nd Ave. (bet. 80th & 81st St.) $15
212-744-4333

Upper East — Shanghai Pavilion
1378 3rd Ave. (bet. 78th & 79th St.) $37
212.585-3388

Upper East — Szechuen Chefet
1385 2nd Ave. (At 73rd St.) $15
212.737-1628

Upper East — Wu Liang Ye
215 E. 96th St. (bet. 2nd & 3rd Ave.) $29
212.534-6969

Midtown West — China Grill
CBS Bldg. 60 W 53rd St. (bet 5th &6th Ave) $60
212.333-7788

Midtown West — Joe's Shanghai
24 W 56th St. (bet. 5th & 6th Ave.) $20
212.333-3868

Midtown West — Ollie's
200 E W 44th St. (bet. 7th and 8th Ave.) $15
212-921-5888

Midtown West — Ruby Foo's Times Sq.
1626 Broadway (bet. 49th & 50th St.) $30
212-489-5600

Midtown West — Tengs Pavilion
65 W 55th St. (bet. 5th & 6th Ave.) $20
212-956-6888

Midtown West — Wu Liang Ye
36 W 49th St. (bet. 5th & 6th Ave.) $25
212-398-2308

Midtown East — Chiam Chinese Cuisine
160 E. 48th St. (bet. Lexington & 3rd Ave.) $40
212-371-2323

Midtown East — Chin Chin
216 E. 49th St. (bet. 2nd & 3rd Ave.) $45
212-888-4555

Midtown East — Dynasty Sung
911 Lexington Ave. (at 68th St.) $35
212.355-1200

Midtown East — Evergreen
10 E. 39th St. (bet. 5th & Madison Ave.) $23
212-448-1199

Midtown East — Grand Sichuan
1049 2nd Ave. (bet. 55th & 56th St.) $20
212-355-5955

Midtown East — Mao Noodle Shop
922 2nd Ave. (at 49th St.) $15
212-888-0027

Midtown East — MR K's
570 Lexington Ave. (at 51st St.) $50
212-583-1668

Midtown East — Dui Place Shanghai
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212 753-3900

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Midtown East — Shun Lee Palace
155 E. 55th St. (bet. Lexington & 3rd Ave.) $35
212-371-8844

Midtown East — Tse Yang Restaurant
34 E. 51st St. (bet. Park & Madison Ave.) $40
212-888-5447

Chelsea — Grand Sichuan
227 Lexington Ave. (bet. 33rd & 34th St.) $25
212-679-9770

Chelsea — Grand Sichuan
229 9th Ave. (at 24th St.) $20
212-620-5200

Chelsea — Rickshew Dumpling
91 W 23rd St. (bet. 5th & 6th Ave.) $20
212-924-5220

West Village — Chinatown Brasserie
380 Lafayette St. (at Great Jones St.) $30
212-533-7000

West Village — Empire Szechuan
173 7th Ave. S. (at Perry St.) $15
212-243-6046

West Village — Shanghai Square
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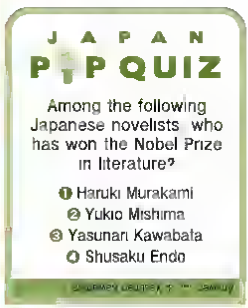
JAPAN
POP QUIZ
Among the following Japanese novelists who has won the Nobel Prize in literature?
1 Haruki Murakami
2 Yukio Mishima
3 Yasunari Kawabata
4 Shusaku Endo

East Village **Dumpling Man**
100 St. Marks Pl (bet. 1st & Ave A) $11
212-505-2121

Lower Mhn **ABC Chinese Restaurant**
34 Pell Street (bet. Mott St. & Bowery) $25
212-345-9330

Lower Mhn **Amazing 66**
66 Mott St. (bet. Bayard & Canal St.) $23
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Lower Mhn **Au Mandarin**
200/250 Vesey St. (at West St.) $20
212-385-0313

Lower Mhn **Big Wong**
67 Mott St (bet. Bayard & Canal St) $13
212-964-0540

Lower Mhn **China Chalet**
47 Broadway (Exchange Pl. & Morris St.) $25
212-943-4380

Lower Mhn **Congee Village**
100 Allen St. (bet. Broom & Delancy St.) $16
212-941-1818

Lower Mhn **Dim Sum Go Go**
5 E. Broadway (bet. Catherine & Oliver St.) $15
212-732-0797

Lower Mhn **Excellent Dumpling**
111 Lafayette St. (Canal & Walker St.) $15
212-219-0212

Lower Mhn **Golden Unicorn**
18 E. Broadway (Division & Catherine St) $15
212-941-0911

Lower Mhn **Jing Fong**
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Lower Mhn **Joe's Ginger**
25 Pell St. (at Doyers St.) $15
212-285-0333

Lower Mhn **Joe's Shanghai**
9 Pell St. (bet. Bowery & Mott St.) $15
212-233-8888

Lower Mhn **Lin's Dumpling House**
26 Bowery (at Bayard St.) $10
212-349-0923

Lower Mhn **Mandarin Court**
61 Mott St. (bet. Bayard & Canal St.) $15
212-608-3838

Lower Mhn **Mr Tong**
90 Mott St. (Bayard St.) $25
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Lower Mhn **New Bo-Ky**
80 Bayard St. (bet. Mott & Mulberry St.) $10
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Lower Mhn **Nice Green Bo**
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Lower Mhn **Oriental Garden**
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Lower Mhn **Shanghai Cuisine**
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Brooklyn **Faen**
205 Smith St. (bet. Baltic & Butler St.) $15
718-694-2277

Queens **East Manor**
46-45 Kissena Blvd. (at Laburnum Ave.) $15
718-886-8988

KOREAN

Midtown East **Chom Chom**
40 W. 56th St. (bet. 5th Ave & Ave. of Americas) $40
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Midtown East **Korea Palace**
127 E. 54th St. (bet. Park & Lexington Ave.) $30
212-832-2350

Korea Town **Cho Dong Gol**
55 W. 35th St. (bet. 5th & 6th Ave.) $30
212-695-6222

Korea Town **Don's Bogam**
17 E. 32nd St. (bet. 5th & Madison Ave.) $25
212-213-2200

Korea Town **Franchie**
12 Park Ave. (bet. 34th & 35th St.) $25
212-213-1001

Korea Town **Gam Mee Ok**
43 W. 32nd St. (bet. 5th Ave. & Broadway) $25
212-695-4113

Korea Town **HAN BAT**
53 W. 35th St. (bet. 5th & 6th Ave.) $15
212-629-5588

Korea Town **HANGAWI**
12 E. 32nd St. (bet. 5th & Madison Ave.) $40
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Korea Town **Hyo Dong Gak**
51 W. 35th St. (bet. 5th & 6th Ave.) $15
212-695-7187

Korea Town **Kang Suh**
1250 Broadway (at 32nd St.) $20
212-564-7845

Korea Town **Komtang House**
32 W. 32nd St. (bet. 5th Ave. & Broadway) $15
212-947-6462

Korea Town **Kum Gang San**
49 W. 32nd St. (bet. 5th Ave. & Broadway) $20
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Korea Town **Kunjip Restaurant**
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Korea Town **Madangsui**
35 W. 35th St. (bet. 5th & 6th St.) $30
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Korea Town **Seoul Garden**
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212-736-9002

Korea Town **Shilla**
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Korea Town **Woo Chon**
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212-695-0675

West Village **Do Hwa**
55 Commerce St. (at Bedford St.) $30
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East Village **Bibim-Bei**
141 1st Ave. (bet. St. Marks & 9th St.) $15
212-529-2748

East Village **Bon Jao**
107 1st Ave. (bet. 6th & 7th St.) $20
212-505-7974

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THAI

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Upper East **Sa-Woy**
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Upper East **Sala Thai**
1711 2nd Ave. (bet. 89th & 90th St.) $25
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Upper East **Spice**
1411 2nd Ave. (bet. 73rd & 74th St.) $20
212 [illegible]-5346

Upper East **Viang Ping**
1383A 2nd Ave (bet. 72nd & 73rd St.) $22
212 249-6484

Midtown West **Aceluck Thai**
530 9th Ave (bet 39th & 40th St.) $11
212 594-7083

Midtown West **Aura Thai**
462 9th Ave (bet 35 & 36th St.) $11
212 971-0530

Midtown West **Bangkok House**
360 W 47th St (bet. 8th & 9th Ave.) $16
212 541-5943

Midtown West **Breeze**
661 9th Ave (bet 45th & 46th St.) $25
212 262-7777

Midtown West **Ghai Home Kitchen**
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212 707-9778

Midtown West **Chanpen Thai**
761 9th Ave (at 51st St.) $20
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Midtown West **Hang 2 Thai Bistro**
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402 W 47th St (bet. 8th & 10th Ave.) $20
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Midtown West **Poagsri Thai**
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Midtown West **O2 Thai**
766 9th Ave (bet 52nd & 53rd St.) $11
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Midtown West **Topaz Thai**
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Midtown West **Yum Yum 3**
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212 956-0839

Midtown West **Yum Yum Bengkok**
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Midtown West **Yum Yum Too**
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212 247 2228

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Talent Thai Kitchen is a favorite among the true Thai food lovers in Midtown and Murray Hill area. Popular for their traditional Northern style Thai cuisine, the specialties include the savory Khao Soi lightly seasoned with curry and Stewed Beef Noodle Soup.
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Midtown **Jaiya Thai**
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212-889-1330

Chelsea **Lemongrass Grill**
131 E. 24th St. (bet. Lexington & 3rd Ave.) $20
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Chelsea **Neech**
143 6th Ave (at 17th St.) $20
212-691-9100

Chelsea **Pad Thai**
114 9th Ave (bet 15th & 16th St.) $20
212-691-8226

Chelsea **Pongsri Chelsea**
168 W 23rd St (bet. 6th & 7th Ave.) $20
212-645-8600

Chelsea **Regional Thai**
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212-807 5172

Chelsea **Room Service**
186 9th Ave (bet. 18th & 19th St.) $29
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Chelsea **Royal Siam**
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Chelsea **Silom Thai**
100 9th Ave (bet 17th & 18 Ave.) $25
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Chelsea **Spice**
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212-989-1119

Gramercy **Taen Thai Cuisine**
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Gramercy **Toon Thai Cafe**
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West Village **Galanga**
149 W 4th St (bet. Macdougal & 6th.) $15
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West Village **Highline**
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212 243-3399

West Village **Lime Thai Bistro**
29 7th Ave S (bet. Bedford & Morton St.) $20
212-727-2678

West Village **Prem-on Thai**
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212-353-2338

West Village **Rhong Tiam**
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212-925-3788 www.tuathai-food.com

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5R E. 1st St (bet. 1st & 2nd Ave.) $35
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East Village **Holy Basil**
149 2nd Ave (bet. 9th & 10th St.) $15
212-460-5557

East Village **Kleng**
7 St. Marks Pl (bet. 2nd & 3rd Ave.) $18
212-505-9955

East Village **SEA**
75 2nd Ave (bet. 4th & 5th St.) $15
212-228-5505

East Village **Spice**
334 E. 13th St (University Pl. & B'way) $20
212-260-2758

East Village **Spice**
104 2nd Ave (at 4th St.) $20
212-533-6900

East Village **Tai Thei**
78 E. 1st St (bet. 1st Ave. & Ave. A) $12
212-777-2552

Lower Mhtn **Eat-Pisode Thailand**
123 Ludlow St (bet. Livingston & Delancy) $14
212-477-7624

Lower Mhtn **Kittickai**
50 Thompson St (bet. Broome & Spring) $56
212-219-2000

Lower Mhtn **Kume Inn**
113 Ludlow St 2Fl (Delancey & Rivington) $25
212-653-8866

Lower Mhtn **Peep**
177 Prince St (bet. Sullivan & Thompson St.) $20
212-254-7337

Lower Mhtn **Pongsri**
106 Toward St (at Baxter St.) $20
212-349-3132

Lower Mhtn **Sticky Rice**
95 Orchard St. (bet. Broome & Grand St.) $12
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Brooklyn **Lily Thai**
615 Grand St (bet. Leonard & Lorimer St.) $10
718-218-7522

Brooklyn **Long Tan**
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718-622-9444

Brooklyn **Pagada Thailand**
333 Graham Ave Brooklyn NY 11211 $30
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Brooklyn **SEA**
114 N 6th St (at Berry St.) $20
718-384-8850

Brooklyn **Tai Thai**
206 Bedford Ave Brooklyn NY 11211 $30
718-599-5858

Brooklyn **Tuk Tuk**
204 Smith St (bet Baltic & Butler St.) $12
718-222-8698

Queens **Erawan**
213-41 39th Ave (at Bell Blvd.) $20
718-229-1620

Queens **O Thei Bistro**
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718-261-8599

VIETNAMESE

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100 W 82nd St (Amsterdam & Columbus) $25
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Upper West **Saigon Grill**
620 Amsterdam Ave (at 90th St.) $25
212-875-9072

Upper East **Asia Grill**
1239 2nd Ave (at 65th St.) $20
212 753-9818

Upper East **Vermicelli**
1432 2nd Ave (bet. 77th & 78th St.) $20
212 288-8668

Midtown East **Bot**
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212-681-0541

Midtown East **Le Colonial**
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212 752-0808

Korea Town **PHO32**
2 W 32nd St (bet 5th Ave & Broadway) $25
212-695-0800

Chelsea **Bee Noodlee**
301 2nd Ave (bet 22nd & 23rd St.) $22
212 725-7770

Chelsea **Lannam**
393 3rd Ave (at 28th St.) $15
212-686-5168

Chelsea **Omai**
156 9th Ave (bet. 19th & 20th St.) $30
212-633-0550

West Village **Saigon Grill Union Sq.**
91 University Pl (bet. 11th & 12th St.) $25
212-982-9691

Fac. Village **Indochine**
430 Lafayette St (bet. Astor Pl & 4th St.) $40
212-505-5111

East Village **Lannam**
121 University Pl (at 13th St.) $20
212-420-1179

East Village **Nicky's Viet**
190 E. 2nd St. (at Ave. A) $9
212-388-1008

Lower Mhtn **Mai House**
186 Franklin St (Greenwich and Hudson) $35
212-431-0606

Lower Mhtn **Nem**
110 Meade St (Church & W. Broadway) $20
212-287 1777

Lower Mhtn **Nha Trang**
87 Baxter St (bet. Bayard & Canal St.) $15
212 233-5948

Lower Mhtn **Pho Tu Do**
119 Bowery St (bet. Hester & Grand St.) $25
212-966-2566

Japanese Chef's Home Style Cooking – Vol. 26 –

STIR-FRIED TUNA WITH DAIKON SAUCE

RECIPE COURTESY OF *TOMONORI TANAKA*

In this corner Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you

* * *

In any cuisine, there are golden combinations of ingredients that can never go wrong, and the marriage of butter and soy sauce is a great discovery — the perfect blend of Japanese and Western ingredients. This month, Mr. Tomonori Tanaka, owner and executive chef of Tomo's Cuisine in Little Falls, introduces a dish that maximizes the flavors of butter and soy sauce. For his Stir-Fried Tuna, Chef Tanaka adds an abundance of grated daikon (a white, long radish) to a blend of butter and soy sauce to give it an extra-refreshing flavor. The other key to this dish is quick preparation. "It gives a better taste if you cook fast at high heat," advises Chef Tanaka. "Tuna can be slightly raw inside, like *tataki* (when fish is briefly seared), so you don't have to cook it any more than one minute."

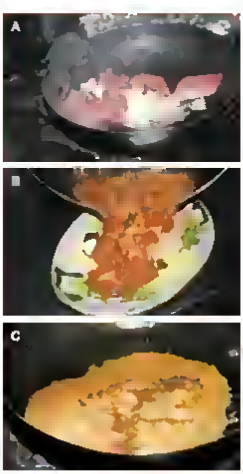
Tomo's Cuisine
113 Route 23, Little Falls, NJ 07424 / TEL. 973-837-1117

INGREDIENTS (serves two)

6–8 pieces sliced tuna
1 cup grated daikon
1 tablespoon butter
1/2 tablespoon vegetable oil
2 tablespoons sake
2 teaspoons soy sauce
A pinch of salt and pepper
Romaine lettuce and scallions to garnish

RECIPE

1. Heat vegetable oil and thinly sliced garlic in pan at low heat until garlic slices brown.
2. Add butter and tuna and saute at high heat. Add salt and pepper while stir-frying. [photo A]
3. Add grated daikon and half the sake and soy sauce and keep frying at high heat until sauce settles with tuna.
4. Place romaine lettuce on plate and arrange stir-fried tuna. [photo B]
5. Heat remaining of sake and soy sauce in pan and bring to boil. [photo C]
6. Pour sauce over tuna and sprinkle shredded scallions on top



House Foods

Tofu Everyday

SUN	MON	TUE	WED	THU	FRI	SAT
	1 Italian-style Pecan Alfredo Swirl	2 Tofu Pumpkin Pie	3 Tofu	4 Cantonese Style Crab & Tofu Cakes	5 Tofu	6 Tofu & Pumpkin Thai Green Curry
7	8 Tofu Tostadas	9 Tofu Milanese with Roasted Lemon	10 Spicy Lemongrass Tofu	11 Tofu	12 Tofu Ginger Carrot Pineapple Cake	13 Vegetarian Spiced Tofu Stew
14 Tofu Hummus Wrap	15 Fried Tofu with Peanut Sauce	16 Tofu	17 Vegetable Soup with Tofu	18 Chile Relleno with Tofu	19 BLT Pasta Salad	20 Chorizo with Tofu
21 Tofu Cutlet with Snake Bean	22 Mexican Fiesta Casserole	23 Enchilada with Tofu	24 Tofu	25 Greek Goddess Pasta	26	27 Tofu Pumpkin Soup
28 Tofu	29 Tofu	30 Tofu Primavera Pizza	31 Mango Smoothie			

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BUYING JAPAN: INCREDIBLE AND UNKNOWN PRODUCTS – VOL.24 –

MAKISU

BY *NOBI NAKANISHI*

After putting in all the effort to make this beautiful looking roll, then I got lazy and didn't bother to slice it. Next time it's going in a hot dog bun

Presentation is a big thing in Japan. If you don't think you have the right plates for sushi, then pick up a makisu for just a few dollars.

Back in the 1980's, one just couldn't come across sushi the way we do today. When I was growing up, hardly anybody knew what the stuff was and those who did wouldn't dream of trying this mysterious combination of raw fish and rice. These days, people consider it to be a delicacy, a staple of their diet – and even as part of the fast food landscape. You'll see both adults and kids filling up sushi restaurants and walking into grocery stores and delis to pick up pre-made sushi for lunch. But how common has it become to make sushi at home?

With tools like a **makisu**, sushi lovers have the chance to experiment with making some of the most popular types of sushi – the roll – in their own kitchens. The maki (roll) su (screen) is the traditional bamboo mat that professional sushi chefs to amateur home cooks use to consistently make the uniform rolls we love so much. Made of thin, identical strands of bamboo that are held together with cotton string, the makisu is flexible enough to make a variety of cylindrical shapes while being sturdy enough to endure sustained and repeated pressure.

If you are like me and enjoy sitting at the sushi counter and not just at a table, you have probably seen a makisu being used. For a typical makisushi, a piece of nori (dried seaweed) is placed on the mat. On top of the nori goes a thin layer of sushi rice. Then, the main ingredient – fish, vegetables, or anything you prefer – is placed in the center. Using the makisu, you can then begin folding it into a roll, carefully shaping it by pressing down firmly. As the bamboo equalizes the pressure, you won't get unfortunate, misshapen rolls where you can see where your fingers have pressed into the sushi, and it will keep your hands clean as well.

Typically you will find two sizes of makisu. The smaller is much more useful for delicate tasks such as making rolls. The larger can be used to squeeze out excess liquid from food such as firm tofu. Both can also be used for food presentation and even as table decoration if you prefer. Just remember that if you do use it for food, to let it air dry completely after washing. That will strengthen its longevity so you can get as many uses out of it as possible. Once you're done using it for food, you can recycle it, throw it out (it is biodegradable) or find new uses for it like as a canvas for your painting project.

I picked up a makisu for less than five dollars, and was immediately struck by how it is such a simple idea, but crafted and woven with impressive precision. It smelled nice too. I took it home, and I tried to make an inside out roll, where I lay down my rice first and then placed a piece of nori on top. When I rolled it, the rice went everywhere, stuck on and in between the bamboo. I forgot that with an inside out roll, you should first place a piece of saran wrap on top of the mat – don't make the same silly mistake I did.

Cheap, versatile, eco-friendly and essential for sushi rolls, having a makisu at home may inspire you too make more sushi on your own, or at least share a new activity with friends or loved ones. Even if you only use it once, like I did, it really is something nice to have around as part of your kitchen.

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THE KURAMOTO -VOL.7

INNOVATION ESTABLISHES THE TRADITION

FUKUMITSUYA SAKE BREWERY

For nearly 400 years, **Fukumitsuya Sake Brewery** in Ishikawa Prefecture has produced quality sake based on the strong belief that "constant innovation establishes the tradition." While firmly keeping their spirit of craftsmanship, they have been flexible enough to adjust their products to what people of each generation are seeking. Also, the city of Kanazawa which is their base is traditionally known for its sophisticated food culture. Therefore, the quality of their sake has improved through their efforts to accommodate their primary customers' fastidious taste buds. Accordingly, their brand KAGATOBI really represents the brewery's character.

This is so-called "junmai gura," where they brew jumai type sake which is made from only rice, water and koji without any additives. In order to produce the highest standard flavor, they carefully select the ingredients. The underground water they use is called "hyakunen-sui" or hundred year-water, which is literally perfected through a hundred year process. Rainfall on the Hakusan Mountains permeates underground, absorbing numerous optimal components for sake brewing before it gushes out. The water contains a fair amount of minerals, and this contributes to the crisp flavor of KAGATOBI. As for the rice, they work in collaboration with their local rice farmers to get the flavors they really want.

In the U.S., three lines from KAGATOBI are available all year round. *Daiginjo Ai* is the most fragrant type, whose clean taste really goes well with sashimi and seafood dishes. *Junmai Ginjo* is full-bodied and has more rice flavor than *Daiginjo Ai*. It is best suited for meat dishes. *Yamahai Junmai Cho-Karakuchi* is made using a traditional brewing method, and it boasts a unique aroma and comfortable acidity. It can be enjoyed both chilled and hot. They also occasionally bring seasonal flavors such as non-filtered or non-pasturized fresh sake.

With their innovative mind, the brewery is passionate about creating products that meet the trends of the period. Thanks to this, you can always expect something that inspires you.

Fukumitsuya Sake Brewery
2-8-3 Ishibiki, Kanazawa-shi
Ishikawa, 920-0935 JAPAN
TEL +81-76-223 1161
www.fukumitsuya.co.jp/english/

THREE THINGS YOU SHOULD KNOW ABOUT FUKUMITSUYA SAKE BREWERY

"Junmai Gura" That Produces Profound Flavor

The secret of their sake's "rich but refreshing" taste comes from the fact that they are junmai gura, which are brewed from only rice, water and koji. Also, they put extra effort into using optimal ingredients. Hyakunen-sui water and special rice from contract farmers. Because of that, people are able to fully appreciate the unique flavor and deep aroma from each rice variety, as well as their artisanal brewing technique.

Related Products Using Their Brewing Technique

Fermentation is one of the most important parts of the sake brewing process. Since they are experts at brewing and fermentation, it is easy for them to produce unique items by taking advantage of their knowledge and technique. Such related products that utilize their expertise include non-alcoholic health products such as amazake and mirin, natural cosmetics and items for bathing.

The Brewery's Showrooms Work As a Crossroads

Fukumitsuya has three showrooms: one in their home city Kanazawa and the other two in Tokyo. Here people can buy sake as well as numerous related items such as sweets, snacks, tableware, and original cosmetics made from rice. The showrooms are a great crossroads where they can introduce new items to see how they will be received. To find out their exact locations, please check their website: www.fukumitsuya.co.jp

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Kuromaru and the Southern Foods of Japan

Located in the heart of the Theater District, Kodama Sushi has been serving everything from sushi to izakaya for more than 30 years. One thing that is different from much of the other Japanese restaurants is that here, due to many staff members being from the southern region of Japan, the cuisine reflects that regional style. Because shochu also originated from this region, Kodama Sushi is one of those rare places where you will find more varieties of shochu than sake. We asked manager Mr. Hide Iwakiri about his views on the popular brand, Kuromaru.

How did it come about to put Kuromaru on your list?
We have had Kuromaru since it was first released in the U.S. close to five years ago. Being from Kagoshima, the mecca of shochu, I was familiar with Hamada Brewery, the producer of Kuromaru. When we talk about drinking in Kagoshima, it's automatically understood that we are talking about shochu, and Kuromaru is very known there, so the moment it was released here, we put it on the list.

What kind of beverage is Kuromaru, if you had to describe it?
Well, I think it's a beverage that pretty much goes with anything. It's light, smooth, and has a clean finish that many people respond to well. It's also made of black koji that tends to give it a pleasant dryness, more than the white or yellow koji variety. Out of the 30 different kinds of shochu we have, it's up there in terms of popularity.

How would you pair Kuromaru from your menu?
I chose *Goya Champuru* (bittermelon stir-fried with egg, tofu, and bacon) because it is one of the most common dishes in the southern region. Generally, since we have a lot of southern dishes, everything we serve would go with any shochu. Pork is a big ingredient in the southern region and in this case we have bacon. Anything with pork would go with Kuromaru. But Kuromaru is versatile, so it would go well with many other things.

What do you do differently in terms of serving shochu?
We have a few staff members that are learning pottery, so we like to serve shochu to our customers in pottery made by our staff. It's not just that we want to serve it in an original teacup, ceramics are what shochu is traditionally served in. The way ceramics feel on the lips is much smoother, making the whole experience much nicer. It makes a world of difference. Also, if you want to drink it *oyuwari* (mixing with hot water), ceramics keeps the liquid inside warm for a longer period.

What's the best way to enjoy Kuromaru?
For those who love the aroma of potato shochu, putting plum or squeezing lemon into it is regarded very much taboo, especially for those who come from the southern region of Japan like me. I would always stick with on the rocks, or oyuwari in the winter when it comes to potato-based shochu because you really want to enjoy the aroma of the shochu itself.

The Goya Champuru is commonly seen in Japan in the summertime, due to goya's (bittermelon) properties which allow the body to combat heat exhaustion. It's the ultimate match with Kuromaru on the rocks. The hint of refreshing sweet potato in the Kuromaru brings out the complexity of all the flavors combined.

The owner, Mr. Kodama, and the manager, Mr. Iwakiri, welcome customers with a big heart producing a warm atmosphere that's been loved over 30 years.

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SAKE AND THE CITY
According to Timothy Sullivan, the official sake ambassador who teaches the Sake 101 class at Astor Center, "A good daiginjo is hard to find...before you look at temperature, origin, rice type, and all other factors of sake, you have to look at the quality of its production." In the case of Nanbu Bijin, the brew master Mr. Kiji is known as an innovator who is willing to try new things, and for his small batch production that allows him to have exacting control over his sake's quality. "This allows the brewery to produce products with more consistency," Timothy explains.
Using locally grown and harvested gin-otome sake rice, Timothy says, "Nanbu Bijin Daiginjo is a textbook example of how a daiginjo should be. It has a wonderful aroma, a smooth, clean body, and is complex, yet easy to drink. Nanbu Bijin Daiginjo has every hallmark that you should find in a beautiful daiginjo." The daiginjo will be featured in Timothy's April 5th sake 101 class. For more information, go to http://www.urbansake.com/sake-101/
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-Hoyoto Hishinumo-
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The place to drink "Heihachiro"
Bohemion www.playearth.jp
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Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and l quor.

Coupon ava lable at www chopsticksny com

GROCERY

M2M B way & 114th — Japanese
2s35 Broadway (bet 114th & 115th St.)
218-280-4600

Dainohu — Japanese
121 E 47th St (bet Lexington & 3rd Ave.)
212-755-7380

Katagiri & Co. Inc — Japanese
224 E 59th St (bet 2nd & 3rd Ave.)
218-755-3566

Yagura — Japanese
24 E 41st St. (bet 5th & Madison Ave.)
212-679-3777

H Mart Han Ah Raum — Korean
25 W 32nd St (bet. B oadway & 5th Ave)
212-695-3283

Woarijip — Korean
12 W 32nd St (bet. 5th Ave & B oadway)
212 244-1115

Japan Premium Beef — Other
57 Great Jones St (bet. Bowery & Lafayette)
212-260-2333

JAS Mart — Japanese
35 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-420-5370

M2M E- Village — Japanese
200 E 11th St (at 3rd Ave.)
212-353-2530

Sunrise Mart Astor Pl. — Japanese
4 Stuyvesant St. 2FL (09th St &3 d Ave)
212-598-3040

Pearl River Mart — Chinese
477 Broadway (Grand St & Broom St.)
800-878-2446

Sunrise Mart SoHo — Japanese
494 Broome St (W Broadway & Wooster)
212-219-0033

Tonjin Mart — Japanese
81 Mulberry St. (bet. Canal & Bayard St.)
212-962-4822

Family Merket — Japanese
29-15 Broadway (bet. 29th & 30th St.)
718-956-7825

H Mart Northern Blvd. — Korean
141-40 Northern Blvd (Parsons & Browne)
718-358-0700

H Mart Northern Blvd. — Korean
156-40 Northern Blvd (156th & 157th St)
718-461-0005

H Mart Union St. — Korean
29-02 Union St (at 29th Ave.)
718-445-5656

H Mart Williston Park — Korean
400 Hills de Ave Williston Park NY 11596
516-739-0270

H Mart Woodside — Korean
56-18 Woodside Ave (59th & 60th St.)
718-446-0758

Sakura-ya — Japanese
73-05 Austin St. (bet. Aecan Ave. & 73rd Pd.)
718-268-7220

H Mart Great Neck — Korean
495 Great Neck Road, Great Neck NY 11021
516-482-3113

Nara Japanese Foods — Japanese
169A Main St Port Washington NY 11050
516-883-1836

Shun Nippon Do — Japanese
63 Manorde Ave Port Washington NY 11577
516-625-1414

DAIDO — Japanese
522 Mamaroneck Ave White Plains NY
914-683-0735

DS Seafood — Japanese
14-16 North Central Ave Hartsdale NY 10530
914-346-0065

Fuji Mert Scarsdale — Japanese
816 White Plains Rd Scarsdale NY 10583
914-472-1498

Kem Scn Foods — Korean
22 Bo ker Ave White Plains NY 10601
514-428-4500

NIJIYA Market — Japanese
18 N. Central Ave., Hartsdale, NY 10530
914-349-2174

Dishinbo — Japanese
283 Halstead Ave Harrison NY 10528
914-835-4380

Asien Merket — Chinese
91 Colvin Ave Albany NY 12203
518-456-6166

Fuji Mart — Japanese
1212 E Putnam Ave Riverside, CT 06878
203-637-2107

J-Mart — Japanese
15 Orange St. New Haven CT 06510
203-782 1234

Family Market NJ — Japanese
10 Franklin Tpk Wakeneck, NJ 07403
201-444-5133

H Mert Englewond — Korean
25 Lafayette Ave Englewood NJ 07631
201-871-6622

Mitsuwa Marketplace — Japanese
595 River Rd Edgewater NJ 07020
201 941-9113

Ridgewnod Fisheries — Japanese
30 Prospect St Ridgewood NJ 07450
201-670-0882

Kotobukiya — Japanese
1815 Massachusetts Ave Cambridge, MA
617 354-6014

Maido — Japanese
26 N. Narberth Ave. Narberth PA 19072
610-747-0557

Tokyo Japanese Store — Japanese
5505 Ellsworth Ave. Pittsburgh, PA 15232
412-661 3777

SAKE

Gotham Wines & Liquors — Sake/ Shochu
2517 Broadway (bet. 93rd & 94th St.)
212 932-0990

Nancy's Wine — Sake/ Shochu
313 Columbus Ave. (bet. 74th & 75th St.)
212-877-4040

Gernet Wine — Sake/ Shochu
925 Lexington Ave (bet. 68th & 69th St.)
212-772-8211

Mister Wright — Sake/ Shochu
1583 3rd Ave (bet. 89th & 90th St.)
212-722-4664

Ambassader Wine — Sake/ Shochu
1020 2nd Ave (at 54th St.)
212-421-5078

Landmark wine — Sake/ Shochu
167 W 23rd St (6th & 7th Ave.)
212-242-2323

MJK Iquor — Sake/ Shochu
1161 3rd Ave. (bet. 15th & 16th St.)
212-475-9188

Union SQ Wine — Sake/ Shochu
140 5th Ave. (at 19th St.)
212-675-8100

LEDU WINES — Saku
800 Washington St. (at Leroy St.)
212-924-4555

Astor Wine — Sake/ Shochu
399 Lafayette St. (at 4th St.)
212-674-7501

SAKAYA — Sake/ Shochu
324 E 9th St (bet. 1st and 2nd Ave.)
212-505-7253

Warehouse Wines — Sake/ Shochu
735 Broadway (at W 8th St.)
212-982-7770

East Village Wine — Sake
113 Stanton St. (bet. Clinton & Attorney)
212-358-7700

Granyette Wine — Sake/ Shochu
151 Grand St. (bet. Crosby & Lafayette St)
212-925-1236

New York Wine EX — Sake/ Shochu
9 Broadway (bet. Morris & Battery Pl.)
212-422-2222

September Wines L.E.S — Sake
100 Stanton St. (at Ludlow St.)
212-388-0770

Heights Chateau — Sake/ Shochu
123 Atlantic Ave. Brooklyn NY 11201
718-330-0363

Smith and Vine — Sake
286 Smith St. (bet. Douglass & Degraw)
718-243-2864

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Central Boeki U.S.A., Ltd — Food
65-30 48th St Maspeth NY 11378
718-729-2696

Daiei Trading Co., Inc. — Food/ Sake
14-50 128th St College Point NY 11356
718-539-8100

New York Mutual Trading Inc. — Food/ Sake
25 Knickerbocker Rd Moonachie NJ 07074
201-933-9555

Nishimoto Trading Co., Ltd. — Food/ Sake
802 Washington Ave Carlstadt NJ 07072
201-804-1800

Wine of Japan Import, Inc — Sake
235 West Parkway Pompton Plains NJ 07444
973-835-9585

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LISTENING TO THE AROMA OF INCENSE

In today's time, most people are quite familiar with Japanese incense. We know it comes in different shapes and sizes in a variety of aromas, serves a myriad of purposes and often provides the aromatic background for yoga and meditation classes that abound in NYC as well as people's apartments. But how much do we know of the story behind this scented ornament? I recently visited the Japanese gift store Kiteya SoHo for a workshop where customers could make their own incense sachet. There, the lecturers from Shoyeido Incense Co., the 300 year old, time honored incense producer from Kyoto, welcomed me into the wonderful world of Japanese incense.

The story of incense in Japan begins with its arrival from China in the 6th century along with other imports such as Buddhism and kampo (herbal) medicine. Early on, incense was only an aristocratic luxury. During this time it was popular to perfume letters as well as to infuse kimono fabric with the scent of incense.

The familiar incense style of today first came into existence in the 1600s. The senko, or the stick, form provided already-blended incense in an easy-to-use form at a price that people could afford and ushered in the widespread popularity of incense in Japan. To the present, the senko is common in many Japanese Buddhist practices, whether it's praying at temples or paying homage to one's ancestors at home.

At the workshop, I learned that, first and foremost, we need to be able to experience Japanese incense through all of our senses. For instance, in English, we "smell incense" but in Japanese, people "listen to incense," a concept called *monkoh*. Then, the participants made their own incense sachet by choosing fifteen incense beads from a variety of options such as clove, lavender, cinnamon, patchouli and one simply called, Japanese fragrance.

Previously, when I would buy packages of ready-made incense, I always took a long time to pick just the right scent but now, having experienced the role of the incense-maker, I realized that choosing which ingredients to put *into* the incense is a much more difficult and challenging assignment, as a slight change in combination, proportions or quality of ingredients can result in a completely different final fragrance.

Thankfully, Mr. Okumura of Shoyeido Incense explained which incense beads give off an overwhelmingly strong scent and advised us not to combine more than one of this type. Otherwise, we were free to choose the beads as we wished, depending on the scent we desired.

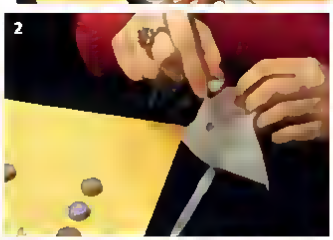
Today, incense is available in different forms depending on the desired length of time, purpose and strength of scent. For a small room, the common incense stick will suffice but a large, open space requires the coil-shaped incense, which burns longer – almost 8 times as much. The scent of the cone shaped incense gets stronger as it burns and is ideal to scent in a little time. Traditionally, people would enjoy the leftover scent of the burnt incense but nowadays, especially with the coil shape, you can enjoy the visual burning process as well as the aromatic after effects.

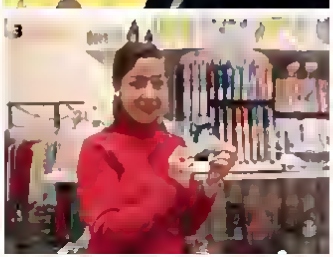
The next time you want to gain mental clarity, revive your home with natural air fresheners or just set a certain kind of mood, light your favorite incense, close your eyes, inhale and listen with all of your senses.

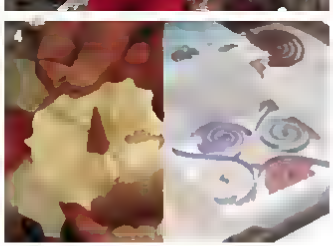
—— Reported by *Lisa Birzen*

Shoyeido Corporation
1700 38th St. Boulder, CO 80301
TEL. 303-786-8000 / www.shoyeido.com

Incense products from Shoyeido are available at gift shops, natural and organic stores such as Whole Foods Market and at home product stores like Kiteya SoHo (464 Broome St. NYC). They can also be purchased online through Shoyeido's website shown above.







1 Mr. Okumura guides me in the difficult process of choosing compatible incense beads. **2** The beads are then put into a paper pouch to combine the scents. **3** With my sachet complete, I am ready to enjoy my scented handicraft at home! **4** Incense comes in many forms, such as cone and coil, shown here.

Bringing Out Natural Beauty

Salon Vijin

Model: Anastasia Dasyatn k / Hair: Yuko Koga
Makeup: Hiroko Mabuchi / Photo: Nobutoshi Mizushima
Location: Kinokuniya Bookstore

When the spring winds begin to blow, you can't hide your hair in a hat or a hood anymore. Now is the time to show off your hairstyle. Salon Vijin's junior stylist, Yuko Koga, creates everyday styles that glow in the soft spring sunlight and swing in the warm breeze.

"I like to create styles that look natural," says Ms. Koga while styling a model Ana. "Her hair is straight and all the same color, so I added lowlights to create depth and nuance. Then I layered it and created curls while blowing it dry. This produces natural movement." The important element of this style is sleekness. To treat Ana's damaged hair and add extra shininess, Ms. Koga used three techniques. First she mixed oil into the coloring solution. Then she used toner to give luster to the hair. Finally she pampered Anas hair with a conditioning treatment.

Everyone has natural beauty, and Salon Vijin can find your beauty and highlight it.

Salon Vijin is offering a hair coloring treatment with cut & set for this styling at this article, for customers who order hair & color, haircut & perm, and straightening perm from Mon. - Thu. before 2pm.

SALON VIJIN
10 Rockefeller Plaza, Concourse Level,
New York, NY 10020
TEL. 212 664-0664 / www.salonvijin.com

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147 W 35TH ST
(BET 7TH AVE & B'WAY)
MON-SAT: 10AM-8PM
(SAT: CLOSE AT 7PM)
SUN: 11AM-6PM
WWW.EXCYLASER.COM

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Only 1 hour procedure
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187 Centre St. NYC
bet. Canal & Hester St.
212-[illegible]-8531
By Appointment Only

こんにちは
"KONNICHIWA"
[meaning] hello, good afternoon
[usage] You can use this phrase from late morning (around 11am) to early evening. After it gets dark, you should say "konbanwa" which means "good evening."

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www.communesalon.com

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WWW.YUISALON.COM
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(BET. GREENWICH & WASHINGTON ST.)
TEL. 212 647 9303

Beauty Guide

Indicated prices are basic haircut prices for hair salons and recommended treatment prices for spas.

Coupon available at www.chopsticksny.com

HAIR SALON

Upper West — Hoshi Coupe III
2401 Broadway (at 103th St.)
212-663-0480
F $40- M $40-

Upper East — Giovanni-Sacchi

Giovanni-Sacchi offers uptown service in a downtown ambiance and caters to a wide range of clientele. Staffed with American and Japanese stylists they specialize in cut, coloring, conditioning, Japanese straight perm as well as styling for all types of occasions.
1354 Lexington Ave. (bet. 90th & 91st St.)
212-860-5557 www.giovanni-sacchi.com
F $50- M $30-

Upper East — Michi
208 E. 60th St. (bet. 2nd & 3rd Ave.)
212-752-4229
F $70- M $50-

Upper East — Midome Salon-Gallery
435 E. 75th St. (bet. York & 1st Ave.)
917-432-2867
F 100- M 100-

Upper East — Tomoko Shima Hair Salon

A comfortable and private atmosphere in the Upper East. The stylists are highly reputable for high techniques and extensive knowledge to treat any hair types as well as Japanese Straighten ing Perms. Weekend nails & make-up services also available.
171 E. 82nd St. (bet. 3rd & Lexington Ave.)
212-722-5828 www.tomokoshima.com
F $100- M $55-

Midtown West — Mingle New York
10 W. 56th St. 2nd Fl. (bet. 5th & 6th Ave.)
212-459-3320
F $90- M $70-

Midtown West — Mitzu
57 W. 57th St. #1204 (at 5th Ave.)
212-757-5360
F $145 M $115

Midtown West — SALON VIJIN

From fabulous cuts to spectacular esthetic straight perms and colorings, Salon Vijin leads the way in hair styling and more for the future. Weekdays 10am-7pm, weekend 10am-6pm. Appointment recommended.
10 Rockefeller Plaza, Concourse Level
212-664-0964 www.salonvijin.com
F $64 M $57

Midtown East — Eiji International
601 Madison Ave. 5th Fl. (bet. 57th & 58th St.)
212-630-3454
F $125- M $80-

Midtown East — Hair Mates Midtown
114 E. 40th St. (bet. Park & Lexington Ave.)
212-867-2630
F $60 M $55

Midtown East — Hisako Salon
141 E. 47th St. 2nd Fl. (Lexington & 3rd Ave.)
212-754-7640
F $55- M $45-

Midtown East — Monish
231 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-755-2923
F $45- M $35-

Midtown East — Momotaro
22 E. 49th St. 2Fl. (bet. Madison & 5th Ave.)
212-759-2382
F $68- M $48-

Midtown East — RH Plus Salon
RH+
Try the newest perm technology from Japan. Digital Hot Wave! The combination of digital perm and Japanese straightening perm creates a beautiful style by integrating straight hair with waves. We now offer Brazilian Keratin Treatment by popular demand.
805 3rd Ave. 2nd Fl. (bet. 49th & 50th St.)
212-644-8058 www.rhplusny.com
F $60- M $50

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park and Madison Ave.)
212-888-4744
F $67- M $71-

Midtown East — Shige Kosuda
141 E. 55th St. (bet. 3rd & Lexington Ave.)
212-759-2937
F $80 M $60

Midtown East — Wave 55
1059 2nd Ave. (bet. 55th & 56th St.)
212-355-7999
F $60- M $45-

Chelsea — Hisako Salon

SPECIAL OFFER
the 1st Sunday of Every Month!!
Brazilian Stra ghtening
Is $300 > 1st Sunday $250
Japanese Straighten ng
Is $180 > 1st Sunday $250
(this special offer does not include haircut)
133 7th Ave. (bet. 20th & 21st St.)
212-989-2233
F $60 M $45

Chelsea — Hoshi Coupe I
259 W. 19th St. (bet. 7th & 8th Ave.)
212-255-0770
F $50- M $50

Chelsea — KIWA Salon
234 W. 27th St. (bet. 7th & 8th Ave.)
212-620-3646
F $55 M $55

Gramercy — Hayato New York
125 E. 23rd St. 2nd Fl. (Park & Lex Ave.)
212-673-7373
F $80- M $60-

West Village — Hair Mode
478 6th Ave. (bet. 11th & 12th St.)
646-391-5124
F $50 M $50

West Village — SEI-TOMOKO
142 W. 4th St. (Washington Sq. Pk & 8th Ave.)
212-477-5475
F $35- M $35-

West Village — YUI Salon

YUI Salon features the elite Hylists from NY Fashion Week Fall/Winter 2009 Collection and Spring/Summer 2010. Our friendly staff can wash your hair, dry, style up in a beautiful style. Cut, color, Japanese straight perm and head spa are always popular.
323 W. 11th St. (Greenwich & Washington)
212-647-8303 www.yuisalon.com
F $70- M $60-

East Village — 009
319 E. 6th St. (bet. 1st & 2nd Ave.)
212-677-2020
F $80 M $50

East Village — Ampersand
242 E. 4th St. (bet. Ave. A & B)
212-228-3450
F $60 M $50

East Village — Olala
148 Avenue A (bet. 9th & 10th St.)
212-777-5252
F $50- M $45

East Village — Hair Date

A new hair salon Hair Date offers high sense of styling with personal care at reasonable prices. Our neighborly atmosphere. Also enjoy relaxing experience at Thai local salon. 20% off for new clients and 10% student discount available. (Exclude national seniors)
329 Bowery (bet. 2nd & 3rd St.)
212 228-8361 www.hairdateny.com
F $50- M $45

East Village — Hair Mates Downtown
13 3rd Ave. (bet. 7th & St. Marks Pl.)
212-777-4612
F $45- M $40-

East Village — Hoshi Coupe II
214 E. 9th St. (bet. 2nd & 3rd Ave.)
212-505-0383
F $45- M $40

East Village — i Salon
150 E. 14th St. (bet. 3rd & 4th Ave.)
212-505-0537
F $40- M $35

East Village — K2 Salon
215 E. 10th St. (bet. 1st & 2nd Ave.)
212-260-5139
F $65- M $50-

East Village — Lotus Salon on Ave. A
91 Ave. A (bet. 2nd 3rd St.)
212-475-2744
F $70 M $55

East Village — Pirka Salon
233 E. 4th St. (bet. Ave. A & B)
212-673-6701
F $60 M $50

East Village — Q Hair
19 Bleecker St. (bet. Mott & Elizabeth St.)
212-614-4723
F $34 M $34

East Village — Redge Salon
253 E. 10th St. (bet. Ave. A & 1st Ave.)
212-777-3343
F $50- M $45-

East Village — SEI-TOMOKO
240 E. 13th St. (bet. 2nd & 3rd Ave.)
212-533-6813
F $35- M $35-

East Village — SEI-TOMOKO 02
126 E. 4th St. (bet. 1st & 2nd Ave.)
212-473-3320
F $35- M $35-

East Village — Shizen
427 E. 9th St. (bet. Ave. B & C)
212-777-2128
F $65 M $65

East Village — Takamichi Hair
35 Great Jones St. (Lafayette & Broadway)
212-420-7375
F $75- M $75-

East Village — Ueno Salon
408 E. 9th St. (bet. 1st Ave. and Ave. A)
212-505-7773
F $60- M $60-

East Village — Yo-C Salon

The owner style st Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and sophisticatedness of NY styles and highlights individual customer's personality. A combination of Japanese Straight Perm and cuts $300 & up. Student discount available.
225 E. 9th St. (bet. 2nd & 3rd Ave.)
212-529-0355 www.yo-csalon.com
F $75 M $75

Lower Manhattan — Hoshi Coupe Soho
193 Prince St. (bet. Sullivan St. and 6th Ave.)
212-853-8009
F $70- M $60-

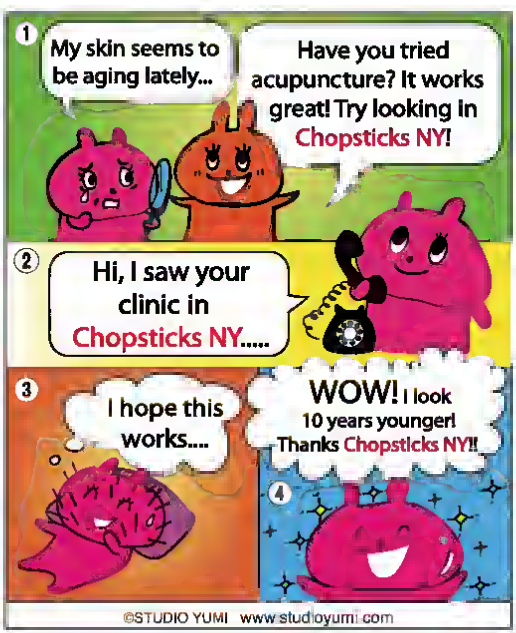
Lower Manhattan — Lotus Salon North Moore
34 North Moore St. (bet. Hudson & Varick St.)
212-219-9336
F $90 M $70

Lower Manhattan — Lotus Salon Prince St.
7 Prince St. (bet. Elizabeth & Bowery St.)
212-219-9299
F $90 M $75

Lower Manhattan — Lotus Salon Reade St.
141 Reade St. (bet. Hudson & Greenwich St.)
212-608-7700
F $100 M $70

Lower Manhattan — Ueno Salon
218 Mulberry St. (bet. Prince and Spring St.)
212-343-2233
F $65- M $60-

Long Island — Li Wave
1 Haven Ave. Port Washington, NY 11050
516-883-3046
F $40 M $30


1
My skin seems to be aging lately...
Have you tried acupuncture? It works great! Try looking in Chopsticks NY!
2
Hi, I saw your clinic in Chopsticks NY.....
3
I hope this works....
WOW! I look 10 years younger! Thanks Chopsticks NY!!
4
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191 Grand St (bet Driggs & Bedford Ave) | F $60 M $50
718-384-7412 www.communesalon.com

Westchester — **Akane Salon**

7 E Hartsdale Ave Hartsdale NY 10530 | F $55- M $45-
914-948-0218

Westchester — **Han Studio NAKA**

267 Halstead Ave Harr son, NY 10528 | F $80- M $50-
914-835-0045

Westchester — **Hiro's Hair Salon**

99 Purchase St Rye NY 10580 | F $80 M $50
914-321 3535

Westchester — **Momotera**

2 Spencer Pl 2nd Fl Scarsdale, NY 10583 | F $80- M $50-
914-472 5957

Westchester — **Salon Shin**

731 Wh te Plains Rd, Scarsdale NY 10583 | F $50- M $45-
914-472-3917

Westchester — **Salon Susen**

19 E Hartsdale Ave Hartsdale NY 10530 | F $40 M $30
914-946-7475

New Jersey — **Akane Salon**

2024 Center Ave Fort Lee, NJ 07024 | F $40- M $30-
201-461-3644

New Jersey — **Katsuho Salon**

2039 Lemoine Ave, 81F Fort Lee NJ 07024 | F $60 M $40
201-585-9699

New Jersey — **Michi**

595 River Rd Edgewater NJ 07020 | F $50- M $40-
201-941 1899

New Jersey — **Salon Tomo**

1017 Parker Ave Fort Lee NJ 07024 | F $50 M $45
201-346-0501

New Jersey — **Tosh Hair Supreme**

1550 Lemoine Ave Fort Lee NJ 07024 | F $45- M $40
201-461-5642

SPA

Upper East — **Tsunemi Day Spa**

208 E 60th St 2R (bet 2nd & 3rd Ave) | $30
212-421-5454

Midtown West — **Excy Laser Hair Removal**

We are comm tted to p oviding the finest service at the lowest pr ce possible Our latest equipment, Cynosure s El te Aesthetic Workstat on promises you safe and satisfy ng laser hair removal regardless of your sk n color or skin type Free consultations ava lable

147 W 35th St (bet Broadway & 7th Ave) | Upper Lip $50
212-695-1200 www.excylaser.com

Midtown West — **Nihon Day Spa**

15 W 44th St 10th Fl (bet 5th & 6th Ave) | $40
212-575-7592

Midtown West — **SHIZUKA new york**

7 W 51st St 6th Fl (bet 5th & 6th Ave) | Skincare
212-994-7400

Midtown East — **Lavender Laser Cosmetics**

18 E 41st St. (bet Madison & 5th Ave.) | Initial $45/hr
212-953-0041

Midtown East — **MOONFLOWER SPA**

6 E 41st St,3 d Fl (bet Mad son & 5th Ave) | $75 /60m n
212-683-8725

Korea Town — **Aura Wellness Spa**

49 W. 33rd St. (bet. Broadway & 5th Ave) | $70-
212-695-9668

Chelsea — **Fabyloos Living**

145 W 28th St 9th Fl (bet 6th & 7th Ave.) | Colonic $100
212-279-0668

Chelsea — **Mist Beauty**

145 W 28th St 9th Fl (bet. 6th & 7th Ave) | Fac al $45 & up
212-643-3447

Chelsea — **New York Electrolysis**

Ottanog comprehens ve electrolysis treatment by highly t a ned Japanese electrologist with 10+ yea s of experience Electrolys s is the only proven method of per nanent hair removal Call for free consultation- You have nothing to lose but your unwanted he rs!

19 W 21st St #904 (bet 5th & 6th Ave) | 15m n/ $50-
917 210-4388 www.electrolysisny.com

Chelsea — **Supple Spa**

55 W 19th St 2nd Fl (bet 5th & 6th Ave) | $65/1h
212 929-5948

East Village — **TAMAGO Skincare**

251 E 13th St (bet. 2nd & 3rd Ave) | $48/h-
212-505-7592

Lower Mhn — **Corona Beauty Center**

121 Baxter St (bet. Canal & Hester St) | $45/h
212-941 7118

Lower Mhn — **Facial Spa**

170-172 Canal St #303 (Mott & Elizabeth St) | Facial $36/45m n
212 925-5114

Lower Mhn — **KSS Beauty Spa**

187 Centre St. (bet. Canal & Hester St) | Facial $48
212-966-9531

Lower Mhn — **NY Chinatown Nutrition Ctr**

9 E. Broadway #301 (nt Cather ne St) | We ght Loss
917-822-0310

Lower Mhn — **Spring Thyme Wellness**

75 Nassau St (bet Fulton & John St) | $40-
212-385-4973

Queens — **este de doronko**

119-49 Union Tpk Forest Hills, NY 11375 | Whiten ng $90-
917-699-4004

Queens — **Spa Castle**

131-10 131st St. (at 11th Ave) | $35-
718-939-6300

Westchester — **este de doronko**

21 Lake St. White Plains NY 10603 | Lift up $80-
917-886-4004

New Jersey — **King SPA Sauna**

321 Commercial Ave. Palisades Park, NJ | $35
201-947 3655

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Past Life Regression
Astrology
Chakra Balancing
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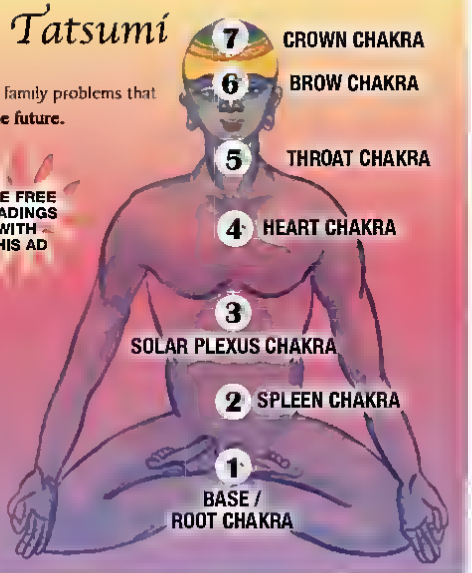

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971 Lexington Ave. (bet. 70th & 71st Sts.) Suite 1A
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Health Guide

Indicated prices are recommend treatment price
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SHIATSU

Upper West — Yuu True Self

A highly regarded therapy in Japanese healing arts SHIATSU brings relief from stress and enhances blood flow in the body Trained in Japan the practitioner has over 20 years experience Gift certificates and discounts available APPOINTMENT BY PHONE ONLY

501 Seminary Row (at Amsterdam Ave) | 212-678-0251 http://web.mac.com/yukitakeuchi/Shiatsu | $75 /60 min

Upper East — Tsunami

208 E. 60th St. 2F (bet. 2nd & 3rd Ave) | 212-626-5668 | $80/h

Midtown West — Osaka Health Spa 46

37 W. 46th St. (bet. 5th & 6th Ave.) | 212-575-1303 | $100/h

Midtown West — Osaka Health Spa 56

50 W. 56th St. #2 (bet. 5th & 6th Ave.) | 212 956-3422 | $100/h

Midtown West — Salon de Tokyo

200 W. 57th St. #1308 (at 7th Ave.) | 212 757-2187 | $70 /60min

Midtown East — Oom Holistic Center

211 E. 43rd St. (bet. 2nd & 3rd Ave.) | 212-697 3114 | Seitai Shiatsu

Midtown East — Ease Salon

51 E42 St. #1406 (bet. Madison & Vanderbilt) | 212-661-5181 | $40 /25min

Midtown East — Toshiyuki Endo LMT

Shiatsu, traditional Japanese acupressure massage promotes the energy flow throughout the body and eases headache, stiff neck, back pain and muscle tensions. Restore your body's balance and refresh your entire being. Mention Chopsticks NY for a discount.

16 E. 41st St. 1st Fl. (bet. 5th & Madison Ave.) | 212-683-0041 | $70 /30 min

Midtown East — IDO HOLISTIC CENTER

Ido Holistic Center offers shiatsu massage—traditional Japanese acupressure massage that will relieve you of physical pain and stress. 20 min dry sauna and a shower included with a shiatsu massage. Two-for-one weekend special (sauna & shiatsu) $105

9 E. 45th St. 8th Fl. (bet. Madison & 5th Ave.) | 212-599-5300 www.idocenter.com | $80 /60min

Midtown East — Kenkudo Inc

211 E. 53rd St. (bet 2nd & 3rd Ave.) | 212-980-0088 | $90 /60min

Midtown East — Pilai Thai Massage

Traditional Thai massage in a clean studio by Pilai who has over 18 years experience as a certified professional. Make over the body and spirit with a therapeutic Thai massage that combines pressure point massage and yoga stretches. Call for an appointment.

211 E. 43rd St. (bet. 2nd & 3rd Ave.) | 347-806-4636 http://massagenyc.weebly.com | $100/ 60min

Chelsea — OHASHI INSTITUTE

147 W. 25th St. 9th Fl. (bet. 6th & 7th Ave.) | 800-810-4100 | $45-65 /60min

East Village — Keisy

229 E. 9th St. 2nd Fl. (bet. 2nd & 3rd Ave.) | 212-253-6171 | $40 /60min

Lower Mhn — Health Trail CO.

23 Pell St. 2nd Fl. (bet. Mott & Bowery St.) | 212-566-2212 | $70 /60min

Lower Mhn — Hiroi Healing

63B Broadway #1004 (bet. Bleecker & Houston) | 646-203-4333 | $90/h

Lower Mhn — Howard's Beauty Salon

34 Howard St. 2nd Fl. (Broadway & Crosby) | 212-625-8388 | $50/h

ACUPUNCTURE

Upper West — Dr Hong

4167 Broadway (bet. 176th & 177th St.) | 646-239-3322 | $60 /30min

Upper East — Herbal Fairy Spa

225 E. 64th St. #4 (bet. 2nd & 3rd Ave.) | 212-288-3666 | $80 /60min

Midtown West — Eileen Chan

118 W.57th St. Suite 513 (6th & 7th Ave.) | 212-974-2600 | $100/h

Midtown West — Nihon Medical Group

15 W.44th St 10th Fl (bet. 5th & 6th Ave.) | 212-575-6310 | $60-

Midtown West — NY Acupuncture & Herb

250 W. 57th St. #1330 (at Broadway) | 212-262-9898 | $100 /visit

Midtown West — Riseko Blonstein

130 W. 42nd St. #501 (bet. 6th Ave & Bway) | 516-457-9856 | $75/ visit

Midtown — Yamaguchi Acupuncture

One of the most distinguished acupuncturists with over 30 years of experience. Licensed in NY, CA and Japan, specializes in pain management, sports injuries, allergy, asthma and digestive problems. Little to no pain with Japanese technique

161 W. 54th St. #21 (bet. 6th & 7th Ave.) | 212-246-7568 www.yamaguchi-acupuncture.com | Acupuncture

Midtown East — 41st Street HealthCare

18 E.41st St. (bet 5th & Madison Ave.) | 212-683-0041 | $30/ 120min

Midtown East — Acumed Center

150 E. 58th St. #1C (bet. 3rd & Lexington Ave.) | 212-688-8877 | $50/ 60min

Midtown East — Amy Nature Center

137 E.47th St. (bet. 3rd & Lexington Ave.) | 212-317-2720 | $80/ visit

Midtown East — Chun Yuan Li

141 E. 55th St. #3D (bet. Lex & 3rd Ave.) | 212-750-8364 | $80/ visit

Midtown East — David L. Zeng

14 E. 34th St. 5th Fl. (bet. 5th & Madison Ave.) | 212-689-1773 | $60 /50min

Chelsea — Love & Compassion

48 W. 21st St. 7th Fl. (bet. 5th & 6th Ave.) | 212-242-8701 | $120 /2h

Chelsea — SuHu Natural Health

1 Union Sq W #715 (at E 14th St.) | 212-691-8281 | $30/ visit

Queens — Chun Kai

133-47 Sanford Ave. #1G Flushing, NY 11355 | 718-961-7222 | $50 /45min

Long Island — Kimura Acupuncture

515 Lakeville Rd. New Hyde Park, NY 11040 | 516-775-0778 | $80/acu $40/ear

DOCTOR

Upper East — Dr. Julian Asfour

954 Madison Ave. #304 (bet. 60th & 61st St.) | 212-421-4499 | Dentist

Upper East — Fay M. Ohsumi MD

117 1/2 E. 84th St. #1B (Lex & Park Ave.) | 212-288-6121 | Internist

Midtown West — Anshin Medical Health

30 W. 44th St. #303 (bet. 5th & 6th Ave.) | 212 730-8010 | General Clinic

Midtown West — Luis Fujimoto DDS

250 W. 57th St. #2212 (Bet. Bway & 8th Ave.) | 212-315-3138 | Dentist

Midtown West — M. Sonoda MD

200 W. 57th St. #605 (at 7th Ave.) | 212-977-0767 | OBGYN

Midtown West — Nihon Medical Group

15 W. 44th St. 10th Fl. (5th & 6th Ave.) | 212-575-6310 | General Clinic

Midtown East — Fujie Shimakage LAc

16 E. 41st St. (bet. Madison & 5th Ave.) | 212-683-0041 | General Clinic

Midtown East — Haruyo Fujiwaki PhD

3 E 68th St. (bet. 5th & Madison Ave.) | 212 288-2527 | Psychologist

Midtown East — Hiroshi Kimura

30 Central Pk. S. 3D (bet. 5th & 6th Ave.) | 212-486-1121 | Dentist

Midtown East — IDO HOLISTIC CENTER

iDo Holistic Center specializes in "Kampo" Eastern herbal medicine and provides treatments for physical and psychological problems unique to females (PMS, menopause), manages allergy and constipation. A 30-min consultation is $20 (reg. $80) for new patients

9 E. 45th St. 8th fl. (bet. Madison & 5th Ave.) | 212-599-5300 www.herbajen.com | Herbal Medicine

Midtown East — Kyo Nekomuro DDS

20 E. 46th St. #601 (bet. Madison & 5th Ave.) | 212-486-1121 | Dentist

Midtown East — Oversea Japanese Clinic

11 E. 47th St. 2nd Fl. (bet. Madison & 5th) | 212-223-3777 | General Clinic

Midtown East — Yamagata Dental

230 Park Ave. #525 (Bet. 45th & 46th St.) | 212-867-1188 | Dentist

Korea Town — Japanese Medical Practice

55 E. 34th St. 2nd Fl. (bet. Park & Madison) | 212-683-2118 | General Clinic

New Jersey — Edgewater Family Care

725 River Rd. #202, Edgewater, NJ 07020 | 201-943-4040 | Clinic

New Jersey — Evergreen Pediatrics

1355 15th St. #130 Fort Lee, NJ 07024 | 201-224-3344 | Pediatrics

New Jersey — Japanese Womens Center

470 Palisade Ave. 3rd Fl. Teaneck, NJ 07666 | 201-747-2284 | OBGYN

New Jersey — New Jersey Clinic

2291 Lemoine Ave. Fort Lee, NJ 07024 | 201-944-1008 | General Clinic

New Jersey — Otsuka Shika

1817 Park Ave. Fort Lee, NJ 07024 | 201-461-0130 | Dentist

New Jersey — Oversea Japanese NJ

47-03 Halstead Ave. #101 Harrison, NY 10528 | 914-381-8888 | General Clinic

OTHER

Midtown West — Esprit Wellness

2 W. 45th St. #1709 (bet. 5th &6th Ave.) | 212-354-5876 | Massage $60/45min

Chelsea — Yoshiko Kamiyama

20 W.20th St. #311 (bet. 5th & 6th Ave.) | 914-354-6304 | Homeopathy

Queens — Metro Pharmacy

41-16 30th Avenue Astoria, NY 11103 | 718-204-1414 | Pharmacy

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120 min $170 → $120 $50 OFF
Kampo herbal sauna & shower 30 min. Full body massage 60min. 2 special treatment 15min.
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9 E. 45th St., 8th Fl (bet. Madison & 5th Ave.)

Shop Guide

This following is a list of shops where you can buy Japanese goods, services and art

Coupon available at www.chopsticksny.com

FASHION

Upper West — Bit'z Kids — Clothing
410 Columbus Ave (bet. 79th & 80th St.)
212-724-1415

Upper East — R by 45rpm — Clothing
17 E 71st St (bet Madison Ave and 5th Ave)
212-737-5545

Upper East — Seigo Accessaries — Accessories
1242 Madison Ave (bet. 89th & 90th St.)
212-534-8275

Upper East — SEIGO NECKWEAR — Accessories
1248 Madison Ave (bet. 89th & 90th St.)
212 917 0151

Midtown East — BLOOM New York — Jewelry
361 Madison Ave (bet. 45th & 46th St.)
212-370-0058

Gramercy — Ripplu — Lingerie Shop

Japanese expert in body shaping undergarments with 20 years of experience. Specializes in custom-altered fits from small 30A to full 40H to enhance body shape. Three-step system gradually reshapes tissue through a series of bras to increase lift naturally.

68 Madison Ave (bet. 27th & 28th Sts.)
212-539-2223 www.ripplu.com

East Village — ARGOSY — Clothing
428 E 9th St (bet. 1st Ave. & Ave. A)
212-982 7915

East Village — Local Clothing — Clothing
328 E 9th St (bet. 1st & 2nd Ave.)
212-777-3050

East Village — Tokio 7 — Clothing
193 E 7th St (bet. 1st & 2nd Ave.)
212-353-8443

East Village — Tokyo Jae — Clothing
334 E. 11th St (bet. 1st & 2nd Ave.)
212-473-0724

Lower Mhn — Arth — Accessories
75 W Houston St (Wooster & W. Broadway)
212-533-1431

Lower Mhn — Facial Index — Eyewear
104 Grand St. (at Mercer St.)
646-613-1055

Lower Mhn — Junko Yoshioka — Clothing
130 Broadway 2 Fl (W B'way & W Houston)
212-209-9302

Lower Mhn — Kanna Closet — Clothing
71 W Houston St (Wooster St. & W B'way)
212-387 7718

Lower Mhn — Madame Killer — Clothing
398 Broome St. (bet. Lafayette & Mulberry)
212-505-9382

Lower Mhn — Mieko Mintz — Clothing
85 Thompson St (bet Spring & Broom St.)
212-627 1524

Lower Mhn — Mika Inatome — Clothing
53 Reade St 2FL (bet W B'way and Church)
212-966-7777

Lower Mhn — R by 45rpm — Clothing
109 Mercer St. (at Houston St.)
917 237-0045

Lower Mhn — tutu — Clothing
55 Spring St (bet. Lafayette & Mulberry)
212-219-9546

Lower Mhn — UNIQLO — Clothing
546 Broadway (bet. Prince & Spring St.)
917 237-8400

Lower Mhn — Yonek — Clothing
321 1/2 Bleecker St (Christopher & Grove)
212-807-8100

Lower Mhn — Yohji Yamamoto — Clothing
103 Grand St. (at Mercer St.)
212-966-9066

Online — TokyoNY — Accessories
info@tokyony.com
917 749-4767

J-POP CULTURE

Midtown West — Jim Hanley's Universe — Manga
4 W 33 d St (bet. 5th Ave. & Broadway)
212-268-7088

Midtown West — Kinokuniya Bookstores — Book
1073 6th Ave (bet. 40th & 41st St.)
212-869-1700

Midtown West — Midtown Comics — Anime
200 W 40th St (at 7th Ave.)
212 302-8192

Midtown East — Book Off — Manga
14 E 41st St (bet. 5th & Madison Ave.)
212-685-1410

Midtown East — Midtown Comics — Anime
459 Lexington Ave (at 45th St.)
212-302-8192

Chelsea — Cosmic Comics — Manga
10 E 23rd St. 2nd Fl. (at Madison Ave.)
212-460-5322

Chelsea — Image Anime — Anime
242 W 30th St (bet. 7th & 8th Ave.)
212-631-0666

West Village — AC Gears — Toy
69 E 8th St (at Mercer St.)
212-260-2268

East Village — Forbidden Planet — Toy
840 Broadway (at 13th St.)
212-473-1576

East Village — Kim's Video St. Marks — Anime
124 1st Ave (bet. 7th St. and St. Mark Pl.)
212-533-7330

East Village — St Marks Comics — Manga
11 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-598-9438

East Village — Toy Tokyo — Toy
121 2nd Ave. 2nd Fl. (bet. 7th & St. Marks Pl.)
212-673-5424

East Village — Video Games New York — Toy
202 E 8th St (at 3rd Ave.)
212-539-1036

Lower Mhn — kidrobot — Toy
126 Prince St (bet. Greene & Wooster)
212-966-6696

Lower Mhn — Sunrise Mart, Soho — Video Rental
494 Broome St (W Broadway & Wooster)
212 219-0033

Brooklyn — Zakka Corp — Bank
155 Plymouth St (bet. Pearl and Jay St.)
718-801-9037

JAPAN POP QUIZ

Which Japanese fairy tail does NOT exist?

1. Momotaro
2. Kintaro
3. Chikarataro
4. Sushitaro

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Queens **Anime Castle**
35-32 Union St Flushing NY 11354
347-438-1296 — Anime

Long Island **Anime Castle**
77 Searing Avenue Mineola NY 11501
516-214-4484 — Anime

Upstate **Kinokuniya Bookstores**
3380 Palisades Center Dr West Nyack NY
845-353-8300 — Book

California **Digital Manga Inc**
1487 W. 178th St, Gardena CA 90248
310-617-8010 — Manga

TRADITIONAL

Lower Manhattan **Wuhao New York**
Tenugui (tenehand, nugui-wipe) are Japanese cotton towels used as towels, wrapping, decorations and accessories. Art works of tenugui are unique and elegant. These simple cloths bring the beauty of Japanese tradition and style into your life.
536 W. 111th St (B'way & Amsterdam)
212-231-5126 www.wuhaonyc.com — Towel

Upper East **Sem**
350 Lexington Ave (bet. 50th & 70th St.)
212-772-3243 — Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave. (at 45th St.)
212-891-3333 — Dishware/ General

Midtown East **Katagiri & Co., Inc**
224 E. 59th St (bet. 2nd & 3rd Ave.)
212-838-5453 — Dishware

Midtown East **Lotus Books and Gifts**
151 E. 57th St. 3rd Fl. (bet. Lex & 3rd Ave)
212-355-0888 — General

Midtown East **Minamoto**
509 Fifth Ave. (at 49th St.)
212-489-3747 — Confectionery

Chelsea **KYOTOYA**
23 W. 19th St. (bet. 5th & 6th Ave.)
212-414-0720 — General

Chelsea **Po'An**
521 W. 26th St (bet.10th&11th St)
212-647-9699 — Dishware

East Village **Mokari**
Mokan offers innovative and traditional museum quality antiques from Japan. We carry tableware chirimen furniture kimono ornaments and art from Edo (1603) Showa period as well as contemporary items like tea & sake cups, tenugui and more!
37 Third Ave (bet. 12th & 13th St.)
212-865-5866 www.themokan.com — Antique/ General

Lower Manhattan **KITEYA SOHO**
Kiteya means please visit us in the Kyoto district of Japanese. We offer a variety of products such as wrought iron decorations, kids clothing, washi papers and more. Luxury line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.
464 Broome St. (bet. Mercer & Greene St.)
212-219-7505 www.kiteya.com — General

Lower Manhattan **Korin**
57 Warren St (bet. Church St and W. B way)
212-587-7021 — Dishware

Lower Manhattan **Seasons**
115 Crosby St (bet Hudson & Prince St.)
212-226-0787 — Furniture

Lower Manhattan **The Kimono House**
To make kimono a part of everyday wardrobe they carry over 100 kimono ranging from formal traditional to casual new vintage. A wide variety of tabi socks, obi and other kimono accessories are available. They also offer kitsuke lessons on how to wear kimono.
142 Spring St (at Thompson St.)
212-505-0232 http://kimonohouse.blogspot.com — Kimono

New Jersey **Mars New York**
545 River Rd., Edgewater NJ 07020
201-945-1134 — General

Utsuwa-No-Yakata
Art on plates is another aspect of enjoying a meal. Japanese tradition is to choose the right shape, size and colors of a plate to suit the food being served. Experience Japanese tableware at Utsuwa-No-Yakata, a direct importer of Japanese potteries.
595 River Rd. Edgewater NJ 07020
201-941-1902 www.tokusa.com — Dishware

Pennsylvania **Morihata International**
422 North 13th St. Philadelphia PA
215-238-1328 — General

Online **J-Life International Inc.**
Live Japan. Bring the simplicity and elegance of Japanese designed into your home or workspace. At J-Life we specialize in the traditional comforts of Japanese life with futons, zabuton, kotatsu, tatami, shoji and hundreds more exquisite products.
PO Box 1029 Conway NH 03818
1-866-993-9291 www.jlifeinternational.com — Home Decor

Online **Kimono Lily**
63 Flushing Ave. Brooklyn NY 11205
800-953-2488 — Kimono

GALLERY

Upper West **Gallery Sekiko**
165 W. 91th St. #1127 (B way & Amsterdam)
212-496-3203 — Gallery

Chelsea **Gallery Chelsea 32**
232 W. 32nd St. (bet. Broadway & 5th Ave.)
646-546-7991 — Gallery

Chelsea **Ippodo**
521 W. 26th St (bet.10th&11th St)
212-957-4639 — Gallery

Chelsea **NYCoo Gallery**
1133 Broadway(bet.25th & 26th St)
212-370-1149 — Gallery

Chelsea **Onishi Gallery**
521 W. 26th St.(bet.10th & 11th Ave.)
212-695-6035 — Gallery

Lower Manhattan **gallery onetwentyeight**
128 Rivington St. (bet. Essex & Norfolk)
212-674-0244 — Gallery

OTHER

Upper West **Absolute Piano**
1646 Park Ave (at 116th St.)
212-987-6173 — Other Goods

Midtown West **Toho Shoji N.Y.**
990 6th Ave. (bet. 36th & 37th Ave.)
212-868-7466 — Jewelry Supply

Midtown East **Terry May**
153 E.53rd St.(bet. Lexington & 3rd Ave.)
212-593-0303 — Other Goods

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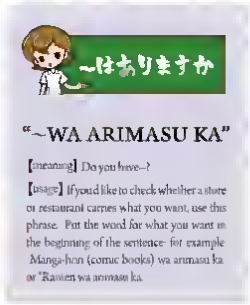
~はありますか
"~WA ARIMASU KA"
【meaning】 Do you have~?
【usage】 If you'd like to check whether a store or restaurant carries what you want, use this phrase. Put the word for what you want in the beginning of the sentence. For example Manga-hon (comic books) wa arimasu ka or "Ramen wa arimasu ka.

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UPPER WEST SIDE

15 Amsterdam Ave (62nd & 61st St) in front of Schoolyard
226 Amsterdam Ave (70th & 71st St.) in front of Amerinde
377 Amsterdam Ave (78th & 79th St) in front of Shining Star
382 Amsterdam Ave (79th & 78th St) in front of Duane Reade
502 Amsterdam Ave (84th & 85th St) in front of West Side Kids
540 Amsterdam Ave (86th & 87th St) in front of CVS
642 Amsterdam Ave (91st & 92nd St) in front of Miyako Sushi
677 Amsterdam Ave (93rd & 94th St) in front of Subway Station
695 Amsterdam Ave (94th & 93rd St) in front of Espresso Bar
262 W 96th St (B'way & West End) in front of Gristedes
2355 B'way (86th & 85th St) in front of Subway Station
2221 B'way (79th & 80th St) in front of First Baptist Church
1886 B'way (62nd & 63rd St) in front of Lincoln Plaza Cinema
1983 B'way (67th & 68th St) in front of GAP
2008 B'way (68th & 69th St) in front of Food Emporium
2700 B'way (103rd & 104th St) in front of Subway Station
2840 B'way (110th & 111th St) in front of Subway Station
2950 B'way (115th & 116th St.) in front of Columbia Univ.

UPPER EAST SIDE

410 1st Ave (61st & 60th St) in front of Bed, Bath & Beyond
1187 1st Ave. (64th & 65th St.) in front of Duane Reade
1208 1st Ave (65th & 66th St) in front of Gristedes
1331 1st Ave (71st & 72nd St) in front of Food Emporium
1445 1st Ave (75th & 76th St) in front of Starbucks
1463 1st Ave (76th & 77th St.) in front of Duane Reade
1479 1st Ave (77th & 78th St) in front of Thai Food Bar
1513 1st Ave (79th & 80th St) in front of Vitamin Shop
1569 1st Ave (82nd & 81st St) in front of CVS
1631 1st Ave (85th & 84th St) in front of Starbucks
251 1st Ave (86th & 87th St) in front of Duane Reade
1701 1st Ave (88th & 89th St) in front of Luigis Restaurant
1180 2nd Ave (62nd & 63rd St) in front of Chase Bank
1223 2nd Ave (64th & 65th St) in front of CVS
1299 2nd Ave (68th & 69th St) in front of Rite Aid
1446 2nd Ave (75th & 76th St) in front of Gristedes
1470 2nd Ave (77th & 76th St) in front of TD Bank
1501 2nd Ave (78th & 79th St) in front of Sushi Hana
1535 2nd Ave (80th & 79th St) in front of Rite Aid
1660 2nd Ave (84th & 85th St) in front of Food Emporium
1698 2nd Ave (88th & 87th St) in front of Gourmet Plaza

MIDTOWN WEST

1032 6th Ave (40th & 39th St) in front of Subway
593 10th Ave (42nd & 41st St) in front of CVS
656 10th Ave (46th & 45th St) in front of Clinton House
814 10th Ave. (54th & 55th St) in front of Coffee Shop
875 10th Ave (56th & 57th St) in front of CBS
871 10th Ave. (57th & 56th St) in front of Food Village
839 10th Ave. (58th & 59th St) in front of John Jay College
992 10th Ave (58th & 59th St) in front of John Jay College

MIDTOWN EAST

640 1st Ave (36th & 35th St) in front of Condo/Manhattan Place
721 1st Ave (36th & 37th St) in front of The Corinthian Park
875 1st Ave (49th & 48th St) in front of Nation's Café
877 1st Ave. (49th & 50th St) in front of Deli
931 1st Ave (51st & 52nd St) in front of Duane Reade
943 1st Ave. (52nd & 51st St) in front of Domino's Pizza
985 1st Ave (54th & 55th St) in front of GNC
348 1st Ave. (55th & 56th St) in front of St John s Church
401 1st Ave. (59th & 60th St) in front of Food Emporium
659 2nd Ave. (37th & 36th St.) in front of Midtown Tunnel

CHELSEA

930 B way (22nd & 23rd St) in front of Subway Station
1123 B way (25th & 27th St) in front of Domain Properties
1150 B way (27th & 26th St) in front of XTensions
1178 B way (28th & 27th St.) in front of Young Town Jewelry
90 5th Ave (14th & 15th St) in front of Commerce Bank
100 5th Ave (15th & 16th St) in front of Pete
460 6th Ave (14th & 15th St) in front of Subway
566 6th Ave (16th & 15th St) in front of GNC
728 6th Ave (23rd & 24th St) in front of Hardware
750 6th Ave (25th & 24th St) in front of CVS
777 6th Ave (27th & 26th St) in front of Sleepy's
275 W 23rd St (6th & 7th Ave) in front of Gap
166 8th Ave (18th & 19th St) in front of Lima Service
300 8th Ave (25th & 24th St) in front of Subway
322 8th Ave (26th & 27th St) in front of Gristedes
397 8th Ave (30th & 29th St) in front of Subway
236 10th Ave. (24th & 23rd St) in front of London Terrace Station

GRAMERCY

339 1st Ave. (20th & 19th St)in front of Emerald Too
441 1st Ave. (25th & 26th St) in front of NYU Medical School
386 1st Ave. (26th & 27th St) in front of Department of Health
487 1st Ave (29th & 28th St) in front of Last Bay Diner
540 1st Ave. (32nd & 33rd St) in front of NYU Medical Center
576 1st Ave. (33rd & 32nd St) in front of Ronald O Perelman Bldg
591 1st Ave (34th & 33rd St.) in front of NYU Medical Center
622 2nd Ave (34th & 35th St) in front of Capital One Bank
576 2nd Ave. (32nd & 31st St) in front of Lowes Movie Theater
566 2nd Ave (31st & 32nd St) in front of Lowes Movie Theater
227 Lexington Ave (33rd & 34th St) in front of Genovese
154 Lexington Ave (30th & 31st St) in front of Moravian Church
50 Lexington Ave (25th & 26th St) in front of National Guard Armory
14 Lexington Ave. (22nd & 23rd St.) in front of Baruch College Bldg
297 Park Ave S (23rd & 22nd St) in front of Subway Station
11 Madison Ave (26th & 25th St) in front of Rosenthal
132 Madison Ave (31st & 32nd St) in front of Deli
880 B way (19th & 20th St) in front of Lowes Movie Theater
115 5th Ave (19th & 18th St) in front of Nine West

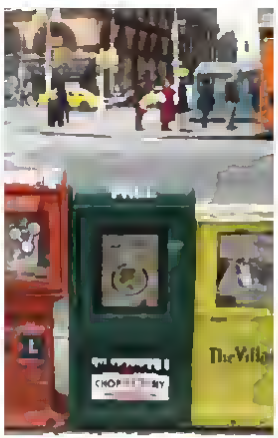
WEST VILLAGE

4 W 14th St (5th & 6th Ave) in front of Lucille Roberts
10 5th Ave (8th & 9th St) in front of La Pain Quotidien
12 University Pl (6th & 7th St) in front of NYU

EAST VILLAGE

3 4th Ave (8th & 9th St) in front of Cooper Union
65 5th Ave (13th & 14th St) in front of New School Univ
237 1st Ave (14th & 13th St) in front of Vitamin Shop

* Distribution locations are subject to change without prior notice



CLEANSE YOURSELF INSIDE OUT: ZEN LIFE IN TOKYO

In the bustling lifestyle of the 21st century, many Tokyoites are finding the balance point between busy urban life and natural relaxation for survival. It may sound contradictory to find an organic lifestyle in Tokyo, one of the largest and futuristic cities in the world, but Tokyo's dining scenes are largely shifting to simple and less elaborate ingredients. Food and quality conscious Tokyoites are choosing organic food for better culinary experience and lifestyle these days, making already healthy Japanese meals even tastier and healthier.

Zen Meditation in Tokyo

A lot of people visit Japan seeking Japan's unique Zen meditation for a calm mind. Zen has been developed and practiced at Buddhist temples, and some of them in Tokyo also provide Zen sessions. Just like the quiet and calm nature around many historic Zen temples in Kyoto, Nara and other areas far from big cities, Tokyo's temples are also the place to go to calm and refresh your mind.

A little over an hour ride on the commuter train from central Tokyo takes you to **Mt. Mitake**, a 3,048 feet high mountain in western Tokyo. Opened in 90 B.C. as the largest holy ground in eastern Japan, this mountain has been Zen monk's meditation location, and the monk's accommodation facilities are now serving the general public. These chalets still carry traditional monk-style hospitality such as organic meals, brown rice and seasonal vegetables. The stay in the chalets already relaxes visitors from busy urban life, but the mountain has the perfect environment for Zen meditations.

Komadori-Sanso (http://www.hkr.ne.jp/~komadori/komadori.html) chalet awaits anybody looking for a place to unwind. This chalet used to serve as an accommodation facility for monks who came to Mt. Mitake for meditation, and today opens its door to those who look for the same experience. The owner offers different meditation sessions such as the water fall meditation program with a one night stay at the chalet and two meals and the pilgrimage trekking tour which includes a one-night stay and three meals. Their cedar bathtub is made by one of a few craftsmen in Osaka, contributing to the chalet's three-day weight loss session with the goal of losing 4 pounds.

Another historic chalet is **Seizan-so**. In addition to meditation sessions, there are also traditional Japanese music performances in the chalet for free. Staying at these historic Zen accommodations is a quick getaway from Tokyo and extends your time in Tokyo for a spiritual experience.

Believe it or not, there is also a meditation spot among a popular residential neighborhood in Tokyo. **Todoroki Valley** is a strip of valley just 6 miles west of Shinjuku or Shibuya area. Until the end of the war, Todoroki and the vicinity still had stretches of rice fields between residential houses and occasional buildings. Although the post war development extended Tokyo's residential density to Todoroki, a minute from the Todoroki train station is the valley that has remained untouched and has become Tokyoites' secret sanctuary. The valley has a small Shinto Inari Shrine, by which young monks meditate at a waterfall. Since the valley is narrow, it shuts out city noises and the water drops echoe in the valley and creates a natural sanctuary. The valley is managed as a park, and there is no organized meditation session, but is a very hidden getaway just a 15 minute train ride from the glittering Shibuya station.

Satisfy Your Appetite with Zen Cuisine

Meditation cleanses your inner mind, and just like Zen monks used to do, the appetite needs to be cleansed as well. Buddhist monks are not allowed to kill animals, therefore their meals are prepared with vegan menus. Known as Shojin-Ryori, this traditional vegetarian cuisine is completely accepted by the general public, and has become one of the most popular styles of Japanese cuisine.

Teran is a specialized Shojin-Ryori cooking program at a 350-year-old temple in Akasaka, a quarter between multiple busy business districts in central Tokyo. Through the cooking session, using seasonal ingredients and traditional tableware, Teran introduces participants to Japanese tradition and culture, and teaches them the Shojin style of mutual appreciation between cookers and eaters. This eventually generates a self nurturing ability to maintain balance in daily life. The unique cooking workshop is available at Jokokuji Temple, located in a small quiet woody block behind the US Embassy in Tokyo.

http://akasaka-teran.net/ (Japanese only) 1-11-4 Akasaka, Minato-ku, Tokyo

Not far from the US Embassy, Kamiyacho area also has a hidden restaurant which specializes in Shojin

style cuisine. **Daigo restaurant** is in a commercial building adjacent to the historic Atago Shrine on a woody block which creates perfect calm air for formal Zen dining. Taking advantage of the ground floor location, each private dining room overlooks a beautiful Japanese garden attached to the building compound, and the interior is decorated in the traditional Sukiya-style. The restaurant is a hidden surprise with its peaceful interior and perfect Japanese garden, considering that the location is right at the foot of Tokyo Tower, the embassy neighborhood with shiny skyscraper of hotels large corporations. While your mind is healed in the atmosphere, their authentic Shojin style cuisine satisfies your appetite with superior ingredients and soothes your body and soul. (http://www.atago-daigo.com/main.html Japanese only)

Tokyo's fast-paced restaurant scenes take "green" as the keyword. The recent culinary trend is largely shifting to superior ingredients, in tandem with the attention to the environment and ecology, organic food is highly respected.

ROPPONGI FARM

Roppongi, a busy commercial district in central Tokyo, offers a place to appreciate Japan's high-quality organic vegetables and agricultural products. A young generation of farm families founded Roppongi Farm to produce Japan's superior agricultural products as well as healthy organic dishes. The chef, also from a farmer's family, picks ingredients from particular regions for purely organic dishes in the middle of the cosmopolitan city. This restaurant is the collaboration of a network of a young generation of farmers and consumers who look for organic ingredients even in the heart of Tokyo. Roppongi Farm offers calm farm air to Tokyoites in this super modern and fashionable area.

http://www.roppongi-nouen.jp/ (Japanese only)

JNTO Yokoso! JAPAN

Japan National Tourism Organization New York Office

11 West 42nd Street, 19th Floor New York, NY 10036
TEL 212 757 5640 www.japantravelinfo.com

ANA A STAR ALLIANCE MEMBER
ANA Sales Americas 1-800-258-8888
cs@anahallouse.com www.anavacations.com

kie
Kintetsu International 1-800-422-3481
Hours 9am-5:30pm EST (Mon-Fri) info@japanforyou.com

The 3rd Annual Cover Artist Contest

Cover Artist Wanted

Chopsticks NY™ is currently looking for a talented artist who will contribute cover art for the year 2011. Anybody can enter the contest No experience required. We look forward to your fresh ideas, unique approach, and original view.

Entry Rules

Submission materials

1. A short essay explaining your approach to the cover of Chopsticks NY™. Clarify how you think your artwork represents the concept of the magazine.
2. A CD with sample images you would like to use for the cover. You also can include your portfolio on the CD.
3. Your resume. (Please mail all of the materials to the address below)

*PLEASE NOTE – Submitted Materials Will NOT Be Returned. Do not send original artworks.

Trend Pot NY, LLC.
Attn: Chopsticks NY Cover Contest
411 Lafayette St , 3rd Fl New York, NY 10003

APPLICATION DEADLINE: MAY 14TH, 2010
NO ENTRY FEE REQUIRED

*Call or email for details 212-431-9970 (x113) or komura@trendpot.com

Presented by CHOPSTICKS NY™

Exhibition

Through April 17
Kotaro Fukui's Silent Flowers and Ostriches
The Chelsea Art Museum
The Chelsea Art Museum is pleased to present Kotaro Fukui: Silent Flowers and Ostriches. A 24 ft. long "Silent Flower" painting was transported from Tokyo to blanket the walls of the Museum. Kotaro Fukui created this masterwork by applying gold foil to washi, a handmade Japanese paper, employing brush ink to create stems and leaves, and then superimposing blue lapis lazuli pigment on the result. He focuses on ostriches' irises, and recently peonies, and his work addresses themes of nature, body, and Eastern spirituality.
Location: 556 W. 22nd St. (bet. 10th & 11th Aves.)
New York, NY 10011
TEL. 212-255-0719 / www.chelseaartmuseum.org

Through June 13
Graphic Demons, Magic Monsters: Japanese Prints by Utagawa Kuniyoshi from the Arthur R. Miller Collection
Japan Society
Utagawa Kuniyoshi's vivid scenes from history and legend, wildly popular 150 years ago, are a major influence on the work of today's manga and anime artists. This exhibition features over 130 dramatic depictions of giant spiders, skeletons and toads, Chinese ruffians, women warriors, haggard ghosts and desperate samurai combat.
Location: 333 E. 47th St. (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL. 212-832-1155 / www.japansociety.org

April 1-30 FREE
Book Design Exhibit: Works by Takeru Toyokura
Biekuniya Bookstore
Kinokuniya Bookstore will be presenting a book designs exhibit featuring premier cover artist in Japan, Takeru Toyokura. Using felt and paper as his medium, he creates pictures of faceless children (and sometimes adults) in semi-real/semi-surreal situations. While evoking a charm from the cuteness of his subjects, he places them in situations that often veil a more sinister or cynical commentary on human behavior or conditions, which is probably why many of his book cover designs are chosen for the covers of mystery thrillers. Mr. Toyokura's original felt on paper works will be on display and up for sale through the month of April. In addition, a limited number of Kinokuniya original canvas tote bags will be embossed with Toyokura felt figures and made available for sale while supplies last.
Location: 1073 Ave. of the Americas (bet. 40th & 41st Sts.)
New York, NY 10018
TEL. 212-869-1700 / www.kinokuniya.com

April 23-29 FREE
The 12th Annual Tokyo-New York Friendship Ceramic Competition
The Nippon Gallery
The Nippon Gallery will host the 12th Annual Tokyo-New York Friendship Ceramic Competition, presented by The Ceramic Artist Friendship Association, Inc. This event strives to further the cultural ties between the sister cities of New York and Tokyo by encouraging and honoring the creativity of ceramic artists from Japan and the U.S. The exhibition will include over 100 works selected by the judges of the competition.
Location: 145 W. 57th St. (bet. 6th & 7th Aves.)
New York, NY 10019
TEL. 212-581-2223 / www.nipponclub.org

April 24 - May 7 FREE
Junko. "Into the Space" Solo Exhibition
Makan
Japanese antique and housewares store, Makan, is presenting the "Into the Space" exhibition featuring New York based Japanese artist, Junko. With her camera in hand, Junko sees beauty in the world not in frames but in filmstrips. The landscapes her artistic method creates become compositions of life's harmony and cacophony, all at once being wondrous and precious.
Location: 97 3rd Ave. (bet. 12th & 13th Sts.)
New York, NY 10003
TEL. 212-995-5888 / www.themakan.com

Performance

April 2
Uzuhi U.S. Tour '10 "ONEWAY" Finale Party
Uzuhi
For the finale of their current U.S. tour, Japanese punk rock band, UZUHI, will come back to New York City and perform at Santo's Party House along with the bands Outernational and The London Souls. The show is for 16 years old and up, and starts at 7pm.
Location: Santos Party House
96 Lafayette St. (bet. White & Walker Sts.), New York, NY 10013
Info: www.uzuhi.com / info@uzuhi.com

April 4
Salon Series #37
Sachiyo Ito and Company
The Salon Series is a series of performances, informative and educational lectures, and lecture-demonstrations on the performing arts of Japan, organized by Sachiyo Ito and Company. The 37th of its series, "Asian Collaboration: Japanese and Indian Dance" will include guest artists Rajika Puri, Ralph Samuelson, and Steve Gorn.
Location: Tenri Cultural Institute
43 A W. 13th St. (bet. 5th & 6th Aves.), New York, NY 10011
TEL. 212-627-0265 (Sachiyo Ito and Company)

April 17 **FREE**

Okinawan Dance and Music Performance

Miyagi Ryu Bosho-Bai Ryukyu Dance and Music School

As part of Immigrant History Week sponsored by the Queens Library New York based Okinawan traditional dancer Junko Fisher and other Miyagi Nosho-kai members will present Ryukyuan court and modern style dancing The performance will also include traditional folk songs from Okinawa accompanied by Okinawan Sanshin play The performance starts at 2pm

Location: Carnegie Hall at Queens Library
41-17 Main St., Flushing, New York 11355
TEL: 212 661 1200 / www.junkofisher.com

April 21 & 22

The Puppet Train

Yuriko Miyake

Japanese dancer based in New York Yuriko Miyake presents the N Y Premiere of her solo performance, The Puppet Train The show starts at 8pm on both days but if you come half an hour earlier, food and drink will be served.

Location: Teatro LA TEA
107 Suffolk St. (bet. Delancy & Rivington Sts.)
New York, NY 10002
Love_is_beautiful_yuriko@hotmail.com

April 30 **FREE**

Reni Appears at Chibi-Con

Aspire Communications

Japanese pop star Reni will appear at Chibi-Con a one day mini convention of anime, cosplay, panels and concerts in Virginia Beach Reni will do a 45-minute solo performance and sing J-pop and anime songs

Location: Virginia Beach Central Library (Conference rooms area)
4100 Virginia Beach Blvd., Virginia Beach, VA 23452
http://chibi-con.com / www.renireni.com

Lecture/Forum/ Film/Festival

March 29-April 2

Japanese Weekday Day Camp — 10% Off for Chopsticks NY Readers

International Lifelong Education (I. L. E)

Starting Mar 29 through Apr 2 the International Lifelong Education (I L E) will have a spring weekday camp program for 1st through 6th grade children, allowing participants to be immersed in the Japanese language and culture At camp the students will learn the Japanese language and culture with a basic Japanese conversation class in the morning and a fun culture class in the afternoon which includes learning how to draw Anime and designing t-shirts They are now offering a 10% discount for Chopsticks NY readers who enroll their children into the camp They will also introduce summer camp programs, and they will have a introduction event on Apr 10

Location: 81 Montgomery Ave. 2nd Fl., Scarsdale, NY 10583
TEL: 914-723 7600

May 1-2

Learn and Create Serene Space — Japanese Tea Houses and Zen Gardens

Penguin Environmental Design, L. L. C.

Penguin Environmental Design, L L C., will be presenting a two-day workshop on making serene spaces, using elements of Japanese Tea House & Zen Gardens at the Guilford Art Center Each day of the session, you will learn secret elements of teahouses and Zen gardens through images of fine examples and then create your own serene space in the form of a decorative paper model and of a framed stone garden Classes will be taught by Yoko

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Event Feature

Sakura Matsuri
(Cherry Blossom Festival)

April 11

Subaru Cherry Blossom Festival at Greater Philadelphia

Spanning the months of March and April, the festival offers visitors many chances to explore and experience the culture of Japan from traditional customs to cuisine The festival's centerpiece is Sakura Sunday a day of picnicking and performances favored by families in the Delaware Valley, which will be held on Apr 11 from 11am-4 pm at Fairmount Park's Horticulture Center For more information, call 215-790-3810
http://jasgp.org/cherryblossomfestival/index.php/Press-Releases/2010-Press-Release.html

April 18

Essex County Cherry Blossom Festival

Cherry Blossom Festival in Essex County, NJ is being celebrated at Branch Brook Park with more than 4 000 sakura trees blooming throughout the month of April "Bloomfest" on Sunday Apr 18 is a family event, featuring Japanese cultural demonstrations, children's activities live music, a crafter's marketplace, food, and more. The event takes place 11am to 5pm For more information about the Cherry Blossom Festival call 973-239-2485
http://www.essexcountynj.org/

April 24

The 6th Sakura Matsuri by Japanese American Association (JAA)

The JAA will host its 6th Sakura Matsuri on Apr 24 from 11am to 2pm in Flushing Meadow Park The event will feature traditional drums Japanese folk dance performances Japanese chorus group performance as well as a karate workshop For more information, call JAA at 212-840-6942

May 1 & 2

Sakura Matsuri at Brooklyn Botanical Garden

One of the largest Sakura Matsuri takes place at the Brooklyn Botanic Garden in Prospect Park. On May 1 and 2 from 10am to 6pm with over 60 performances, demonstrations, and exhibits For more information, call 718-623-7348
http://www.bbg.org/exp/cherries/sakura.html

May 2

10th Annual White Plains Cherry Blossom Festival

The festival will be held at Tunnure Park in White Plains on May 3 from noon to 5pm A number of activities and workshops will be presented during the event, including origami a kimono demonstration, tea ceremony and musical performances For more information call 914-774 3187

Kawai and Takaya Kurimoto an architect/landscape-architect team Registration is required
Location 411 Church St., Guilford, CT 06437
TEL. 203 453-5947
www.guilfordartcenter.org / www.pedarch.com

Event

April 27
Wine Tasting Dinner Event
Komegashi Too
Japanese restaurant Komegashi Too is hosting a special event presented by Rodney Strong Vineyards. Join them for an evening of fabulous food with exceptional wines from one of Sonoma County s premier wineries There will be a reception followed by a five-course dinner paired with five amazing wines Featured wines will also be available for purchase that evening at a 20% discount A reservation is required to attend and space is limited
Location: 99 Town Sq. Place, Jersey City, NJ 07310
TEL. 201-533-8888 / www.komegashi.com

May 1
Haiku and Speech Competition
Japanese-American Society of New Jersey (JAS of NJ)
JAS of NJ is hosting a haiku and speech contest. The contest is open to those who have signed up for an upcoming Japanese language or culture class at the JAS of NJ as well as the students who are attending, or have attended since Apr 2007 The entrants of the contest are invited to compose haiku poems and give speeches in Japanese All entries must be submitted by Apr 17 Visit their website for more specific rules and regulations The competition on May 1 will be open to the public
Located: 384 Main St., 2nd Fl. (at Center Ave.), Fort Lee, NJ 07024
TEL. 201 461 5163
www.jasofnj.com/english/

May 15
Sake Tasting Event 2010
Nishimoto Tradieg Co , Ltd.
Nishimoto Trading is bringing this year s special sake tasting event into the heart of Tribeca. More than 100 brands from the world s finest sake brewers and shochu distillers will be on display as well as a variety of new and exciting flavors Participants will have a rare chance to talk with the brewers and distillers from Japan in the event (1 30-3 30pm) Professional s only and advanced registration is required.
Location: En Japanese Brasserie
435 Hudson St (bet. Leroy & Morton Sts.), New York, NY 10014
Info. nishimotosake2010@gmail.com

May 15
Sake Tasting and Pairing
En Japanese Brasserie
En Japanese Brasserie presents sake tasting and pairing event with 100 kinds of sake and shochu In addition to trying numerous sake and food in buffet style the participants can enjoy talking with brewers and distillers from Japan The event (4-6pm) is open to the public, and admission is $40 per person Reservations are required Must be 21 or older
Location: 435 Hudson St. (bet. Leroy & Morton Sts.)
New York, NY 10014
TEL. 212 647 9196 / www.enjb.com

Happenings

Buddha Dharma Lectures
Lotus Books and Gifts
Lotus Books and Gifts, is a place where busy New Yorkers can explore a variety of mind-body practices that help cultivate mindfulness and wellness For the month of April, the dharma lecture series will begin with 8 classes to gain familiarity and knowledge of Buddhism and its history and philosophy Choice of Tuesday's class in Chinese with English translation and Thursday s class in English with meditation is also available
Location: 151 E. 57th St., 3 Fl. (bet. 3rd & Lex. Aves.)
New York, NY 10022
TEL. 212-355-0889 / www.bit.ly/dwr4hH

Discount and Gifts for Registering for a Cosmetic Laser Program
Lavender Laser Cosmetics

Lavender Laser Cosmetics is introducing an 8-week training program which allows students to learn laser technique as well as experience laser treatment including hair removal (whole body), and treatment for dark spots, wrinkles, veins and acne The first five people who register for the training program before Apr 2 will receive free ORAGI Toner Also, Chopsticks NY readers who sign up for this program will receive a huge discount $1500 for all classes (Reg $3500) The class takes place once a week either on Sundays or Mondays, starting Apr 4 and 5
Location: 18 E. 41st St., 1st Fl. (bet. 5th & Madison Aves.)
New York, NY 10017
TEL. 212 683 0041 / www.41stmed.com

Replenished As Official New York Flagship Ramen House
Ramen Setagaya at St Marks Pl.
Ramen Setagaya St Marks Pl has recently replenished as Official New York Flagship of Japan's famous ramen franchise. The founder of Ramen Setagaya and the decorated ramen chef, Tsukasa Maejima, often comes to the restaurant for supervising the management and controling their flavor The new menu at this replenishment is Vegetable Ramen, which is vegetarian-friendly and has an abundance of fiber and vitamin
Location: 34-A St. Marks Pl., (bet 2nd & 3rd Aves.)
New York, NY 10003
TEL. 212 387-7959

April Events and Fairs
Mitsuwa Marketplace

Mitsuwa Marketplace will have various events and fairs bringing tasty options to customers From Apr 2 to 4 washu-gyu beef from Yamaya will be sold by weight at the special event hall on the storefront. Yamaya s washu-gyu from Oregon boasts of tenderness and flavorfulness and it is the perfect meat for sukiyaki and shabu shabu. From the 1st to 11th , the Strawberry Sweets Fair will take place in front of the bakery corner, where customers can find approximately 80 kinds of strawberry flavored sweets directly from Japan For three days from the 16th through 18th is the Mishima Fair Mishima Foods will bring sushi onigiri (rice ball), and bento items using

MSG-free, natural ingredients. From the 22nd to 25th, Kyozenan Tofu will bring fresh tofu items from their NJ factory, silken- and firm tofu, additive-free soy milk yuba(soy milk skin) and age (fried tofu) will be offered at discounted prices

Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113
www.mitsuwa.com/english

Free Negative Ion Treatment with Order of Hair Services
Salon Vijin

To help revive your hair, Salon Vijin offers a free conditioning treatment "Negative Ion 3-step Conditioner" (Reg $52) for customers who order haircut & color, haircut & perm, and straightening perm from Monday to Thursday before 2pm. The treatment was originally developed at Salon Vijin to fix damaged hair as well as restore shine to hair by the power of collagen, keratin, ceramide and negative ion steamer. The young stylists in the salon will conduct the treatment. To receive this offer, mention Chopsticks NY when making a reservation.

Location: 10 Rockefeller Plaza Concourse
New York, NY 10020 (Entrance at 35 W. 48th St.)
www.salonvijin.com / TEL. 212 664-0664

10% Off Karaoke for Chopsticks NY Readers
Karaoke Shout

Karaoke Shout, located in the heart of Astoria, has over 120,000 songs in 15 different languages with 11 high-tech karaoke rooms equipped with LED lights that change colors with the mood of each song. Chopsticks NY Readers will receive a 10% discount when they bring this ad.

Location: 32-46 Steinway St. (bet. 34th Ave. & Broadway)
Astoria, NY 11103
TEL. 718-569-0080 / www.karaokeshout.com

Special Discounts on Beauty Products
JuneBees

Quality health & beauty products distributor, JuneBees, is holding a special discounts campaign for Chopsticks NY readers. A set of ADORE herbal collagen and soap is offered for $240 (Reg. $270) and three sets of ADORE herbal soap is $80 (Reg. $90). Domestic shipping is free. To receive this discount, enter the code "CS-JP003" for the collagen and soap set and "CS-JP001" for the soap set when ordering online. For those who order over the phone, mention the codes. The offers will end on April 30.

Info: www.junebees.com
TEL. 847-202-6868 / 847-388-1468 (IP Phone)

Bookstore Relocation and Grand Opening
Book Off

Used bookstore, Book Off is opening on April 17th at their new location in Manhattan. They buy and sell both Japanese and English books, CDs, DVDs, games and magazines. The new location will be in a much larger space, resulting in a wider variety of merchandise for you to choose from.

Location: 49 W. 45th St. (bet. 5th & 6th Aves.)
New York, NY 10036
TEL. 212 685-1410

April Promotion: Bridal Hair and Make-up
Tomoko Shima Hair Salon

For their April Promotion, Tomoko Shima Hair Salon offers a free in-person, consultation (20 min.) on wedding hair & make-up. The owner, Tomoko will also answer your wedding questions via email for free during this promotion period. Those who make a wedding reservation during April will receive a free one-hour hair trial (Reg. $70) as well.

Location: 171 E. 92nd St., (bet. 3rd & Lexington Aves.)
New York, NY 10128
TEL. 212 722 8828 / info@tomokoshima.com

Korean Fried Chicken Lands in Manhattan
Kyochon Chicken

Korea's original and favorite chicken restaurant, Kyochon Chicken, opened its long awaited flagship location in the heart of K-town. Known for their authentic chicken, Kyochon utilizes their own "hand-brushing" and "double frying" techniques to create exceptionally crispy chicken. Their original sauces (garlic, soy sauce, red peppers) nicely finish the chicken, fried in 100% transfat-free canola oil. It's prepared on site, per order, so customers can enjoy fresh, crispy and juicy fried chicken.

Location: 319 5th Ave. (bet. 32nd & 33rd Sts.)
New York, NY 10016
TEL. 212-725-9292 / www.kyochon.com

Spring Promotions: Event and Sales
wukan newyork, inc

Online tenugui (Japanese cotton towel) store, wukan newyork, will participate in the 50th Sakura Matsuri in Washington D.C. on April 10 and will bring numerous items. In addition to tenugui, they will bring Japanese gift items: kimono, happi coat, etc. Also, they are now introducing their Weekend Special Sale online where customers can buy selected items at 40 % off only on the weekend. The items will change weekly.

Info: www.wukannyc.com
TEL. 212-231-8126

"Buy 1 Get 1 free" Laser Hair Removal Campaign
Excy Laser

Due to popular demand, laser hair removal salon, Excy Laser Inc., is extending their promotional campaign "Buy 1 Get 1 Free" during the month of April. Customers who order hair removal, on any area, for the first time will receive another area of treatment of lesser value for free. To receive this discount, be sure to bring the ad on page 43. They also offer free consultation for first time visitors.

Location: 147 W. 35th St. (bet. Broadway & 7th Ave.)
New York, NY 10001
TEL. 212 695 1888 / www.excylaser.com

Complimentary Dessert for Chopsticks NY Readers
Yakiniku Izakaya Riki

On Saturdays and Sundays, Japanese yakiniku specialty

house, Yakiniku Izakaya Riki, is offering a complimentary dessert exclusively for Chopsticks NY readers. You can choose from all the dessert items they serve, which include ice cream, mango flavored almond tofu pudding, Japanese style tiramisu, and cheesecake tempura. Don't forget to mention you are a Chopsticks NY reader.

Location: 250 E. 52nd St. (bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL. 212-989-4466

2-Day Spring Sample Sale on Mar. 31 and Apr. 1

Sanyo Shokai New York

The long established, Japanese men's outerwear retail & wholesale store Sanyo Shokai is renowned for its high quality materials and chic designs. On Mar. 31 and Apr. 1 their New York branch, Sanyo Shokai New York, will hold a sample sale, offering all men's outerwear 50-70% off. Established in 1943, they originally used military surplus parachute fabrics to create durable and practical clothes, and even now they produce the finest rainwear which is completely water resistant.

Location: 525 Seventh Ave., Suite 1709 (bet. 38th & 39th Sts.)
New York, NY 10018
TEL. 212 869 2990 (x 317)
www.sanyofashionhouse.com
info@sanyofashionhouse.com

Introducing New Appetizers at Ramen Rouka

Terakawa Ramen

Terakawa Ramen serves Kumamoto style ramen, a rich and hearty soup with textured noodles. They are now introducing two new appetizers, Gyutan (beef tongue) and Mino (beef tripe) and Vegetable Sautee, both good company with beer. Gyutan is simmered in chicken soup stock, and yuzu-koshou pepper on the side adds refreshing flavor. Mino and Vegetable Sautee plays a great harmony with full-bodied miso sauce and it's absolutely energy boosting. Terakawa Ramen is BYOB so bring some beer.

Location: 18 Lexington Ave. (bet. 22nd & 23rd Sts.)
New York, NY 10010
TEL. 212 777 2939

Discount Trial Play & Hiragana Groups

NYCNDA (Nihongo de Asobou)

Japanese language and culture center for children, NYCNDA, is now offering $10 off trial playgroups (Reg. $20) and $5 off hiragana group (Reg. $15) for Chopsticks NY readers. Also, a new 12-week playgroup session for mixed ages will begin on Apr. 13, as well as a new Mommy & Me 8 week group session and Hiragana Practice class tailored for beginner and intermediate level children will begin on Apr. 30. Both Mommy & Me and Hiragana classes will be in Japanese only and you must register by Apr. 26.

Location: 315 E. 5th St., 1H
New York, NY 10003
TEL. 917 536-0232 / www.nycnda.com

Curry Eating Competition

GO! GO! CURRY!

GO! GO! CURRY! is presenting the "Eating Championship" and is looking for five competitive eaters to find out who can eat the most of Japan's favorite comfort food in 10 long minutes. If you think you've got what it takes, visit GO! GO! CURRY New York and fill out the application (registration/$20) to challenge the qualifying time trial for advancing to the preliminary event. The top 4 participants at the preliminary event will be eligible to compete in the Final Round on June 5. The winner will receive an American Express gift card amounting to $500 in addition to GO! GO! CURRY! meal tickets equivalent to $55. Visit their website for more details and scheduled times.

Location: 273 W. 38th St. (bet. 7th & 8th Aves.)
New York, NY 10018
TEL. 212-730 5555
Info: www.gogocurryusa.com/event.html

Discount on Shiatsu Massage

Ido Center

Authentic Japanese shiatsu massage center, iDo Center, provides numerous therapeutic treatments for the purpose of optimizing people's health and longevity. They are currently offering a promotional campaign for first time visitors. First time visitors will receive a huge discount on shiatsu massage by Japanese masseurs up to $50 off. 60 min. Package (30 min. herb sauna, 15 min. shiatsu massage, 15 min. local treatment) for $55 (Reg. $85), 90 minute Package $85 (Reg. $120) 105 min. Package for $100 (Reg. $140) and 120 min. Package for $120 (Reg. $170). Refresh your mind and body with iDo's therapeutic services.

Location: 9 E. 45th St., 8th Fl. (bet. 5th & Madison Aves.)
New York, NY 10017
TEL. 212-599 5300
www.idocenter.com

Happenings Feature

Japanese Micro-Brewed Beer Event

NY Mutual Trading

On Mar. 3, NY Mutual Trading, distributor of Japanese food products and kitchen utensils in America presented a special beer-tasting event at the Japanese Culinary Center in Manhattan. There, two respected breweries, Echigo Brewery in Niigata prefecture and Coedo Brewery in Saitama prefecture introduced 6 different types of Japanese micro brewed beer. Mr. Kazumasa Nakamura from Echigo Brewery and Mr. Shigeharu Asagiri from Coedo Brewery proudly displayed the latest brands while suggesting food and beer pairings. One of the highlights was Echigo's lager style beer "Koshihikari Echigo," which has refreshing sweetness made possible by Koshihikari high quality rice. Another feature was Coedo's signature lager beer "Beniaka" made from roasted sweet potatoes. Both beer items are available in the U.S. now. The participants, from the casual beer lover that has never had imported Japanese micro brewed beers to the veteran beer aficionado, left the event with the satisfaction of finding wonderful Japanese craft beers.

Info: http://www.nymtc.com/

Japanese Book Ranking (data provided by Kinokuniya Bookstore)

SEQUELS AND SPIN-OFFS SHOW STRONG APPEAL

HARDCOVER TOP 5 IN JAPAN (3/8-14)

Book title	Author	Publisher
1. Souzou no Hou	*Ryuho Okawa*	Kofuku no Kagaku
2. Shin Ningen Kakumei (vol. 21)	*N/A*	Seikyo Shinbunsha
3. Lost Symbol	*Dan Brown*	Kadokawa Shoten
4. Makudake Diet	*Chihiro Yamamoto*	Gentosha
5. Nihonjin no Shiranai Nihongo 2	*Hebizo / Nagiko Umino*	Media Factory

THE MONTHLY PICK

NIHONJIN NO SHIRANAI NIHONGO 2
It is the sequel to the best selling comic essay with the same title. While teaching the Japanese language to non-Japanese, the author received unique and eye-opening questions from students which actually made her reconsider and rediscover her native language. Based on her hilarious experiences, the comic essay gives Japanese people fresh views toward their mother tongue.
(Rank #5)

PAPERBACK TOP 5 IN JAPAN (3/8-14)

Book title	Author	Publisher
1. Shimei to Tamashii no Rimitto	*Keigo Higashino*	Kadokawa Shoten
2. Toaru Majutsu no Kinsho Mokuroku 20	*Kazuma Kamaike*	Ascii Media Works
3. Manmakoto	*Megumi Hatakenaka*	Bungeishunju
4. Saiken	*Yasuhide Saeki*	Kobunsha
5. Rakuen - vol. 1	*Miyuki Miyabe*	Bungeishunju

THE MONTHLY PICK

RAKUEN - vol 1
In this spin-off of *Mohouhan*, Miyuki Miyabe, revives a jornalist, Shigeko Maehata, who had a traumatic experience dealing with a serial murder case in the prequel. This time, she receives a request from a young mother to investigate her dead boy's super natural power. While investigating, she is gradually dragged into a murder case which happened 16 years ago.
(Rank #5)

PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)

THE SPLENDID MAGIC OF PENNY ARCADE: THE 11 1/2 ANNIVERSARY EDITION
It details the history of a comic strip called "Penny Arcade". The comic appears to catalog the lives of two young men who are utterly steeped in popular culture. In the words of Wil Wheaton: "Whether Gabe and Tycho are celebrating, satirizing or editorializing, Penny Arcade perfectly captures everything we all love and hate about gamers and gaming culture because they live it just as passionately as we do."

THE TWELVE KINGDOMS: SLICES OF DAWN
The most recent release of Fuyumi Ono's super popular series. After a year of depending on her ministers to govern the kingdom of Kei, Yoko descends the mountain to live among her people. She is eager to learn how to be a better leader from the village's wise man, Enho. However, when Enho is kidnapped, Yoko finds herself thrust into an all-out war between kingdoms.

For books on your practice, hobby, discipline, craft or dojo.

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ONE JAPANESE DOG + ONE RICHARD GERE = A NEW AMERICAN TALE?

Hachi: A Dog's Story is probably an unusual title for many filmgoers to encounter. Why not Hank, A Dog's Story, or Fred or Biff? Well the name comes from a real life Akita dog and a nearly century old true story from Japan: the enduring tale of Hachiko is one of the most well known from the oldest to youngest generations (not many things can lay claim to that). The American adaptation directed by Lasse Hallstrom and starring Richard Gere attempts to faithfully recapture the essence of the story and repackage it for American audiences.

What happens when a bond between a dog and its owner is so strong? Without spoiling the story, this is the main question that the film tries to answer – when Hachi has to face life without his master. Hallstrom does a good job keeping the narrative moving while trying his best to avoid over sentimentalizing the sappy bits. While a veteran cast including Gere, Joan Allen and Cary-Hiroyuki Tagawa turn in capable performances, this really is the dog's show – most anyone with a heart will find it difficult not get swept up by the personalities of the dogs playing Hachi at several points in his life.

As someone who knew of the story, has been to the monument to Hachiko in Shibuya and saw the original Japanese film adaptation over 20 years ago, it is hard to not compare this new version to the weight of real heritage that the name carries. But for those who are going into this without any knowledge, you will certainly be Googling Hachiko after you see the movie to learn more about how this exceptional pup and his undying loyalty and love turned into a legend.

Hachi: A Dog's Story is a Sony Pictures release and is available for purchase as a DVD or Blu-ray disc.

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—— By *Nobi Nakanishi*

Nobi Nakanishi is a filmmaker, screenwriter and director of the 2009 Parsec Award nominated sci-fi web audio series *The Leviathan Chronicles*.

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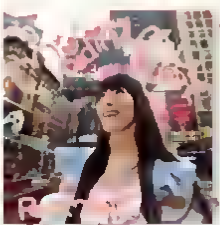

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The World Heritage Sites of Japan

SHIRETOKO
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Shiretoko, located in the northeast of Hokkaido, provides an outstanding example of the interaction of marine and terrestrial ecosystems as well as ecosystem productivity. Surrounded by primitive forest, Shiretoko offers magnificent scenery, including the Shiretoko Go Ko lakes, waterfalls, and drift ice in the ocean, as well as a number of marine and terrestrial species, some of which are endangered and found only in this region. The Shiretoko Go Ko lakes are comprised of five scattered lakes and are among the highlights of Shiretoko. Since no river flows in or out, the lakes are filled by springs which keeps the water extremely clear. No vehicles are allowed, and some areas are closed to public access to protect the natural beauty. There are guided and self guided walking tours and ocean cruise tours available. Watching beautiful waterfalls, cliffs, lakes, and mountains by the ocean is unforgettable.

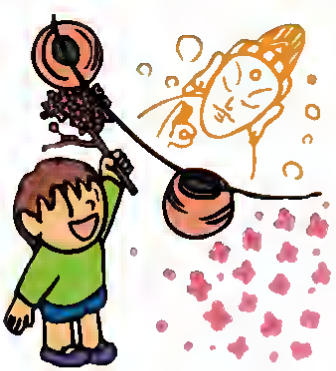
Photo courtesy of Heiwa-ga-Ichiban (http://heiwa-ga-ichiban.jp/)

What on Earth?

花祭り
HANAMATSURI

Buddhism has taken root widely in Asian countries, and Japan no exception. Although Japan has indigenous beliefs such as Shintoism and nature worship, Buddhism does not oppose these beliefs, rather, they are now intertwined with one another. Accordingly, there are lots of customs and traditions based on Buddhism in Japan. "Hanamatsuri" on April 8 is a day deeply connected to Buddhism.

April 8 is the birthday of Siddhartha (a.k.a. Buddha), the founder of Buddhism, and people in Japan celebrate the day by going to temples and using bamboo ladles to pour *amacha* (tea made from hydreangea leaves) or five kinds of scented water over small statues of Buddha. Sometimes people decorate white elephant figurines. These traditions come from the legend of how Buddha was born. His mother, Queen Maha Maya, had a strange dream on the night Buddha was conceived. In the dream, a white elephant with six tusks descended from the sky and entered her right side. Ten months later, Queen Maha Maya began the journey back to her home territory to give birth, but while resting under an ashoka tree, she went into labor and Buddha was born. According to the legend, Brahma and Sakra held the newborn baby, and the Naga (a group of serpent deities in Hindu and Buddhist mythology) purified him with sweet water.



Buddha's birthday is also called "Kanbutsu-e," "Busshou-e," "Yokubutsu-e," "Ryuge-e," and "Hanae-shiki" in Japan—all names that come from the legend described above. The name Hanamatsun, which literally means "Flower Festival," comes from a folk event in which people welcomed mountain deities into their gardens with arrangements of flowers picked on the mountainside. This event was later combined with Buddha's birthday and became known as Hanamatsuri.

Unlike many other Asian countries, which designate the day as a national holiday, this day is not a holiday in Japan, but all the temples hold celebratory events during this blooming season.

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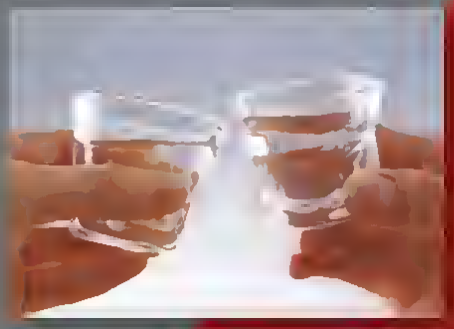

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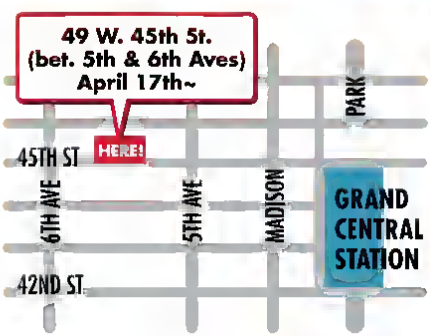

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